

THE WEATHER

GOVERNMENT WEATHER FORECAST
Today and Sunday - Little change in temperature; snow.
Sun rises Tuesday 7:02. Sets 6:29. Light vehicles by 6:40.
Minimum Temperatures Friday - Maximum, 27 above; Minimum, 22 above.

SIXTIETH YEAR. VOL. LX, No. 59

If You Don't Get The Bulletin, You Don't Get All The News - Nor The Pictures!

The Edmonton Bulletin

AN INDEPENDENT NEWSPAPER IN PUBLIC SERVICE

EDMONTON, ALBERTA - SATURDAY, MARCH 9, 1940

FOUR SECTIONS

WHEAT CLOSE

SATURDAY
WINNIPEG CLOSING - Mar. 8: 89 1/2, July, 89 1/2, Oct. 89 1/2.

Single Copy, Five Cents

Premier Rebutals Tory Charges on Empire Air Plan

OTTAWA, March 9.—Prime Minister Mackenzie King last night denied charges that failure of the Dominion government to co-operate with the United Kingdom in affording air training facilities in Canada early in 1938 had delayed agreement on the Commonwealth Air Training plan and retarded development of Canadian aircraft manufacture.

HITLER PLANS GIVE ADDRESS MEMORIAL DAY

Ribbentrop Leaves For Rome - Important Declaration Possible

By FREDERICK OCHSNER
Berlin, March 9.—Adolf Hitler will speak at noon tomorrow at 4 a.m. M.S.T. at a "Heroes Memorial Day" ceremony at the Berlin army museum. Meanwhile, Joachim von Ribbentrop, Hitler's foreign minister, left for Rome to confer with Italian leaders.

Ribbentrop, with his personal staff, left for Rome by train and was due in Rome late tomorrow. At noon it was announced that Hitler would speak at the Memorial ceremony.

It was believed that he might make a declaration of world importance on European problems, centering on the Russo-Finnish mediation negotiations, though at previous meetings speeches had been restricted to honoring the dead and paying tribute to the strength of the German army. Until today, Field Marshal Hermann Goering, Nazi No. 2, had been proclaimed as the principal speaker.

PRIME REASON

It was indicated that the Russo-Finnish war, and the fact that the Allies might land troops in Scandinavia, were the prime reason for Ribbentrop's visit to Rome.

Meanwhile, in Rome, it was believed that Ribbentrop may discuss all aspects of German, Russian and Italian foreign policy during his visit. It was said that German relations may extend to the Near East as well as to the Balkans and the Baltic.

To Retain Policy Of Non-Belligerence

Associated Press
ROME, March 9.—An informed Italian source said today Italy probably will retain its policy of non-belligerence after the visit here of the German foreign minister, Joachim von Ribbentrop.

This informant said the visit, while "important," is not regarded by Italians as an occasion for alarm.

Adolf Hitler was believed in Italian circles to have taken the initiative in sending von Ribbentrop, and diplomatic sources suspected he might be seeking Italy's aid in case of war in Scandinavia as a result of British-French help to Finland.

Vatican authorities, meanwhile, announced Pope Pius XII would receive the German foreign minister in private audience Monday.

U. S. WILL AID ALLIES WHEN HELP NEEDED

BRITISH UNITED PRESS
VANCOUVER, March 9.—The United States will go to the aid of the Allies whenever they "need America's help to achieve victory," says Mr. Charles C. McMillan, of Spokane, told the Kiwanis club here today.

Mr. McMillan said that American sympathy was solid behind the Allies and he "had not yet met the first American who has expressed the slightest sympathy for Hitler."

"Whatever happens in Canada comes the United States and vice versa," he said. "The principles for which you are fighting are as sacred to us as to the Allies."

"There is no doubt in the American mind that Britain and France will win, but in the time ever comes when Great Britain and France need America to achieve victory, (it will not be slow in coming.)"

As British Super-Ship Reached N.Y.



To Capt. J. C. Townley, Inset, went the distinction of bringing the 80,000-ton luxury liner Queen Elizabeth safely across the Atlantic on her maiden voyage. Here is an air view of the Queen Elizabeth off Long Island, after her dramatic dash across the Atlantic. Her sides painted a dull grey to camouflage her from submarine, the luxury liner defied German U-boats, leaving Clydebank on Feb. 28, on a schedule announced at her launching on June 28, 1939. This picture was transmitted from New York by Phonograph.

CO-OP BANKS ARE FAVORED FOR PROVINCE

Saskatchewan Municipalities Are To Enter Banking Field

SASKATOON, March 9.—Immediate negotiations with Saskatchewan Co-operative organizations to bring about a system of co-operative banking in Saskatchewan was decided by the Saskatchewan Association of Rural Municipalities at the closing session of its annual convention here yesterday.

The decision was made during discussion of a resolution asking that the provincial government obtain a federal banking charter.

The idea of a provincial bank was discarded when a delegate pointed out that the closing of branches of chartered banks in Saskatchewan provided an excellent opportunity for co-operatives to enter the banking field.

It was emphasized that rural municipalities were composed of members of the Wheat Pool, the Saskatchewan Co-operative Livestock Association, the Saskatchewan Co-operative Refiners, Limited and the Saskatchewan Co-operative Wholesale Society, organizations capable of controlling the basic production and wealth of Saskatchewan.

Rural municipalities through collaboration with the co-operative organizations named, could enter the banking field and provide a charter could be obtained from the federal government, the delegate said.

BRITAIN TERMED SOVIETS' PEACE PRICE TOO HIGH

By FREDERICK KYLE
British United Press Exclusive Cable to The Edmonton Bulletin

LONDON, March 9.—Scandinavian diplomats here heard reliably today that the British government refused Moscow's terms for a Russo-Finnish settlement.

The British government refused to communicate Russian peace terms to Finland on the grounds that the Soviet price of peace was too high.

It was stated that after Prime Minister Chamberlain's cabinet considered Moscow's terms for a Russo-Finnish settlement, the British government and decided against it.

Previously told were the nomination of Mr. C. R. Butler, Hugh Johnson, Mr. D. A. Lindsay and Hon. Roper, C.C.F. J. Percy Page, Independent, and J. Green, Independent.

Sweden answered, it was understood, that the action would involve violation of Swedish neutrality, hence the British offer was refused and if necessary, it would be resisted if taken. It was believed that Norway made a similar reply.

Old Country Football

LONDON, March 9.—Score game played in the Old Country today reported as follows:

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Vipuri Battle Continues Undiminished Despite Talk Of Reported Peace Efforts

By NORMAN DEUEL
British United Press Exclusive Cable to The Edmonton Bulletin

HELSINKI, March 9.—Finnish said today they would fight on, against any odds, rather than accept any but a honorable peace. Believing that the fate of their country might be determined by negotiations during this week-end, competent informants said specifically that Finland would not end its part of Hanksi for peace a Russian naval base. There was less information in Helsinki regarding peace negotiations than in other capitals. Instead, there was an atmosphere of doubt that negotiations, on the terms so far known, could succeed. It was indicated that, along with the peace negotiations, Finland sought to find out exactly what help it could expect from its neighbors and the Allies if the war went on.

ALLIED AID TO FINNS MUST BE BIG SCALE

LONDON, March 9.—The Associated Press today quoted a reliable informant as saying Sweden has advised the British government that Allied intervention must be on a large scale or the Swedes will make every effort to keep the war going.

The article, "Members are agreed that a firm attitude now on the part of the Allies, and the British government especially, would give not only Finland, but her neighbors a picture of Allied intentions which at present seems wholly lacking."

The war cabinet is a nine-man inner cabinet, comprising the prime minister, including the war and foreign ministers, the Chief of the Admiralty, Chief of the Air Force, the Chief of the Army, Navy and Air Force, and the Chief of the General Staff.

An article in the London Times, which frequently reflects the view of influential Conservative, asserted that members of parliament of all parties believed that the Allies should take a firm stand in the Russo-Finnish negotiations.

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By PETER C. RHODES
British United Press Exclusive Cable to The Edmonton Bulletin

STOCKHOLM, March 9.—Peace negotiations between Russian and Finnish representatives were reported proceeding today at the Kremlin in Moscow with a military armistice contemplated here for actual terms to be to be confirmed.

Word that peace talks were going on in Moscow came from Russian sources here. Finnish sources said an armistice was the first order of business.

Confronted with Russian demands transmitted by Sweden in the event of a peace settlement, the Finnish government balked at the Russian terms and refused to accept them.

It was believed that negotiations centered at Moscow for a minimum term, and that in the event a peace settlement was reached, the Russian might be forced to accept a peace settlement.

By HAILEY HANSON
British United Press Exclusive Cable to The Edmonton Bulletin

STOCKHOLM, Sweden, March 9.—Finland was reported today to have balked at Russia's peace terms and to have said that it would negotiate only if it had to have had the equivalent of a division of 10,000 to 20,000 men. According to official army headquarters figures, 30,000 Finns were killed in three days alone.

There were no definite figures on the number of casualties in the fighting around Viipuri, but was believed to be a heavy loss. The Finnish high command reported the destruction of more than 100 Soviet tanks since March 1, and the Russian lost 108 tanks in the destroyed 244 Moscow brigade.

Two Miners Killed

MALINTIC, Que. March 9.—Two miners were crushed to death early today when a solid block of rock weighing about 10 tons crashed down on them while they worked in an underground level of the East Malintic gold mine near here.

IT'S A DEAL - READ LOU-MAIN WANT ADS

- Washing, ironing, done.
- Personal make your own plan.
- 3-room basement suite.
- 100 Mt. 20-room apartment.
- Brightly furnished room.
- Room women want work of.
- Best extra day maid.
- Room Alaska for rent.
- Room 8-room modern house.
- Room house for sale.
- 10-acre poultry farm, sell.
- 100 St. room, board, meet.
- Room house to meet lady.
- 3-room suit, rent \$15 Mt.
- 2 farms, 30 miles Edm., call.
- Made suit, rent \$15 Mt.
- To advertise in the Bulletin, start on the road to economy. Write 3012

DEATHS RECEIVED TODAY

Douglas, Mrs. Edythe Orestia, Kalkiewich, Nicholas

YOU CAN HAVE THE BEST OF BOTH WORLDS

the new Bulletin feature which starts on Page 30 today. It is original, interesting and intriguing. The whole family will want to try this.

UP-TO-MINUTE ENTERTAINMENT

up-to-the minute entertainment feature. It checks your checkbook for the latest news. Turn now to page 30 for modern

Canada's First Overseas Division Departed With Full Complement of Guns

By Canadian Press Staff Writer
KINGSTON, Ont., March 8.—Hon. J. L. Ralston, Federal Minister of Finance, disclosed last night that the first Canadian overseas division went to England with a full outfit of light and heavy machine guns, 18 pound field guns and medium guns, in addition to rifle and personal equipment.

Answering opposition criticism directed at the equipment of troops sent to England, Ralston said the first time made public the quantity of arms sent with the Canadian troops. He spoke at a meeting in support of Hon. Norman Rogers, minister of national defence and government candidate in Kingston.

GET BREN GUNS SOON

Up to the present the only official information on the subject was the fact that the troops were fully equipped as to rifles, uniforms and accessories such as blankets, shaving kits and other gear.

In a short time, Mr. Ralston said, deliveries of Bren light machine guns will start from the John Inglis Company at Toronto.

Instead of 1,000 guns deliverable in the year starting April 1, as the government will receive 2,000 from the Toronto plant, as Bren guns become deliverable, they will replace the Lewis guns with which the division is now equipped and which are not being replaced.

The text of Mr. Ralston's statement on equipment followed. Regarding the unit equipment, he said, the armament and transport, apparently there is criticism because all that material was not sent with the division.

Well, it wasn't ready, and if I think anybody will actually miss that we should have had 2,000 Bren guns, for instance, on the spot, I think it is a very small matter of waiting to be sent overseas in the summer of '41, considering the fact that the equipment is not yet available, it is quite possible a vehicle that had been made a year ago would not be the latest pattern today.

DID REMARKABLY WELL.
But what was the situation with regard to this unit equipment for the division? I think we did remarkably well.

First, with regard to motor transport, there are probably 2,000 vehicles including Bren gun carriers. Considerable of it had to be specially delivered. The orders have been placed and 90 per cent of the motor transport required for the division will be supplied from Canada and of the 85 per cent, all except Bren gun carriers will be sent in time to go with the division to France.

As a matter of fact, some of it will probably be shipped within a very few days. The Bren gun carriers will be supplied by the United Kingdom in the first instance and those we are making here will be sent to the British for replacement.

Regarding field ambulances, the division went over with the troops, and we are getting the United Kingdom to put on the bodies to make them uniform in shape with their ambulances.

GUNS IN GOOD SHAPE
Artillery—there has been a lot of talk about guns. Our first artillery unit complete with 72 eighteen-pounder guns converted and put on pneumatic tires in similar fashion to the type which have been converted in every respect. Many of them had been used in proof tests. The 25 pounder gun is a later gun. The 18 pounder is still in use and giving

good service and ammunition for this very reason. It is being made in Canada today for the Allies. I hope we can change to 25 pounders in due course.

Medium guns. We sent over the complement for the battery. Four of our 18 pound Howitzers are being exchanged with the British. The battery will be of uniform type.

Vickers machine guns. The division took with them Lewis guns in the first instance. They are now being replaced by the new establishment, that is 50 per cent, instead of 18 as formerly. When Bren guns are available they will be substituted but don't think that even if Canadians have Lewis guns to France they will be the only troops thus equipped. The Lewis gun is not obsolete by any means.

FAST DELIVERIES
In connection with this matter of fast deliveries, it was pointed out that under the Bren gun contract, which was so severely criticized, Canada is to get 1,000 guns within the next year, beginning with 2,000 instead of 1,000 guns for first delivery.

What will interest you to know is that from the forecasts now made by the technical officers we will have 2,000 instead of 1,000 guns delivered in this first year, with which will commence in a very short time.

Anti-tank rifles and anti-tank guns. They are being supplied in England. They are not being produced here and none in England.

Wireless equipment. Some of this equipment will be produced here and some in England. I think it is a very small matter of waiting to be sent overseas in the summer of '41, considering the fact that the equipment is not yet available, it is quite possible a vehicle that had been made a year ago would not be the latest pattern today.

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STATESMEN'S SNAPSHOTS

When a railroad harvesting special pulled out of Ontario for western Canada 39 years ago, one of the ticket holders was a young Ontario lad called James "Jimmy" Gardiner. He was going west to make his fortune. Last month the same Ontario lad had boarded a train for the west, but this time he was not Canada's dynamic minister of agriculture.

In the two generations that have passed between the two James Gardiners, there has been a big change in Canada's political life.

During the intervening 40 years, the country has seen a change of crop failures and of all kinds that would have shocked the statesman of 1900.

It was eventually called Canada's miracle politician. James Gardiner was born on a farm in Paragard, Ont., in 1881. His education was not completed until he was 18. Canadian parents were caught in the depression of 1900 and left their Ontario home for Nebraska. But five years later the family was back in the same Ontario district starting another farm.

When he was 18, the west needed young harvesters who were not afraid of the cold. Jimmy Gardiner headed for the golden wheat fields of the north. He was 18 and for the next years he lived on a farm in southern Manitoba and for the next years he lived on a farm in southern Manitoba and for the next years he lived on a farm in southern Manitoba.

Jimmy Gardiner eventually earned a B.A. from the University of Manitoba. He was a student and a writer. He was a student and a writer. He was a student and a writer.

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INDEPENDENTS HODGE - PUDGE PREMIER SAYS

Charges Old-Line Parties Masquerading—Have No Remedies

Old line parties are contending the provincial general election of 1937 was a "Hodge-Podge" nature, Premier Albert R. Brown declared at a meeting at the Alberta Assembly last night.

Later in the evening he spoke at the Alberta Assembly. Community hall and Haddon hall. All Social Credit candidates contesting the five provincial seats in the provincial election and the two Social Credit candidates contesting the two Edmonton Dominion seats under the New Democratic banner, also addressed the three meetings.

More than 400 persons attended the Social assembly last meeting, while both the other halls were filled.

WORLD IS WATCHING
Attacking the old line parties and contending that they were masquerading as Independents the premier declared the world "is looking at this election."

These Independents, he said, charged that Social Credit was on the verge of a "Hodge-Podge" nature, he said, why were they not in the government? He said that in five or six years, the way things were going, the national debt would be doubled and he charged that homes were being lost and the farmers were taking the wrong way.

He declared that in 1918 the per capita national debt was \$42 and in 1937 it had grown to \$187 and by 1939 it would be \$229. "It will not be long before we are so far in debt that we will be real slaves to the bank," he said.

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W. W. SALES Ltd.

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SUCCESSFUL WAR EFFORT GREAT NEED

Hon. J. G. Gardiner Tells Victoria Electors Of Liberal Policies

VICTORIA, March 8.—Successful prosecution of the war is the one real issue of the federal election, Hon. James G. Gardiner, minister of agriculture, told a Victoria audience in the Chamber of Commerce auditorium last night.

He was speaking in support of R. W. Mayhew, Liberal candidate for Victoria in the coming election. He reviewed the policies of various parties in parliament, asserting that the New Democratic-Social Credit Party favoured conservation of the industry and all the words implied, as well as many more.

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A Page Devoted



NEWS AND VIEWS OF ALBERTA YOUNG PEOPLE

Featured Every Saturday

Boys' Girls Fair Officials Distribute 3,000 Prize Lists: Novelty Divisions Are Added

By JEANETTE MEINTRE

MORE than 3,000 copies of the Edmonton and District Boys' and Girls' Fair booklets were distributed among Edmonton's youth and to various centres throughout northern Alberta during the past week as the fair officials began grooming the various sections of the popular exhibition, which will be held in the Y.M.C.A. and Y.W.C.A. buildings here May 1 to 4. More than 1,500 copies of the booklet, which contains a complete prize list, were distributed among city public and high schools.

A VERY GOOD BOY

Every girl in Edmonton will be intensely interested in the handicrafts and Novelties class of the Fair under the co-direction of Norma Cohn and Norma Gray. The class has been divided into two sections, one of which is Plain Sewing. Sections have been provided in this division for both public and high school grades as well as the usual age sections.

Among the numerous articles that can be made are dresses, blouses, skirts, aprons, gloves, hats and cuffs from a variety of materials, including cotton, linen, silk, wool, and rayon. Special sections have been arranged for knitting, both fancy and plain, and embroidery for either fancy embroidery or plain embroidery. The class is open to all interested Edmontonians and may enter novelties made from modelling clay, plasticine or soap, basketry, leather and felt work, and gift wrapping are the other special divisions of the class.

The directors have added an absolutely new division which can be found under the heading of "Thrift" in the booklets. All articles in this division can be made either by hand or by machine. Since the idea is to encourage thrift, articles must be made from materials otherwise wasted, and must cost practically nothing.

Holmes and Naughton, quilts, dresses made from sugar or flour sacks or any made-over garments are some of the articles which may be entered in this division.

The class is being supervised by the directorship of Jean Cunningham, a student of McTavish Business College, has had considerable experience from previous years. The regulations this year have been chosen from the Edmonton Conservatory of Arts and Crafts, and large and appreciative audience of exhibitors will be present at the Fair office in the Y.M.C.A.

Understudy Club Planning To Present Three One-Act Plays In Masonic Temple March 13

The Understudy Club of the Edmonton Little Theatre will present its second production of the season in the Masonic Temple on Wednesday, March 13. The first of three plays, "What Never Dies," by Percival Wilde, is under the direction of Fred MacKay, who produced the last season's Little Theatre play, "Our Town." "What Never Dies" is the story of how two old scrubwomans befriended another of the profession when her son loses all the family savings by gambling on the stock market.

Who's Who Among City Youth

Approximate figures for each province are: Prince Edward Island, 1,200; Nova Scotia, 6,000; New Brunswick, 5,000; Quebec, 9,700; Ontario, 24,000; Manitoba, 7,800; Saskatchewan, 6,500; Alberta, 8,500. An affiliated organization in Quebec contains 4,000 members. It is easy to see from the above figures that Alberta is one of the most flourishing of the "four" provinces in the dominion, its membership being exceeded only by Quebec and Ontario.

If YOU are thinking of entering the Edmonton and District Amateur Boys' and Girls' Fair, you'd better make arrangements to get one of the fair booklets right away and see the wide range of entries which you may send in. The booklets contain complete prize lists for every division and are being distributed by surprise by the appearance of the booklet. The cover is done in grey and blue with a picture of a boy and girl. It is made of paper and color and "dishes" it has 32 pages of valuable information on the fair. You really should have one of these booklets obtainable at the Edmonton Y.M.C.A.

If you happen to be one of these Dumbbells Thomases who don't believe in the old maxim "Early bed, early rise," you'd better take a glance at the routine of the four healthiest boys in the United States. They are Richard Crane, 14, of Rushville, Ind.; Charles E. Johnson, 14, of Black River Falls, Wis.; Warren C. 14, of Sandstone, W. Va.; and John W. 14, of Minneapolis, Minn. The boys won their title in a recent competition and they all have built up the formula for strong bodies: lots of milk, sleep and exercise.

At 13 he was one of Britain's representatives in the Olympic figure skating championships; he was hailed as one of the world's greatest young figure skaters in the capitals of Europe. And now at 16, he is the greatest figure skater in the world. He is the only skater to have won a medal in each of the four world championships, the 1934 Olympics and the 1936 Winter Olympics. He is the only skater to have won a medal in each of the four world championships, the 1934 Olympics and the 1936 Winter Olympics. He is the only skater to have won a medal in each of the four world championships, the 1934 Olympics and the 1936 Winter Olympics.

They had tops seems about the only name you can give him. He is the only skater to have won a medal in each of the four world championships, the 1934 Olympics and the 1936 Winter Olympics. He is the only skater to have won a medal in each of the four world championships, the 1934 Olympics and the 1936 Winter Olympics. He is the only skater to have won a medal in each of the four world championships, the 1934 Olympics and the 1936 Winter Olympics.

THE Girl Guide movement has really taken on impetus in France since the outbreak of the present war. The young ladies prove themselves to be capable and resourceful. They have turned over many important tasks to their hands. In fact, they are doing a lot of good work. They are doing a lot of good work. They are doing a lot of good work.

C.G.I.T. Notes

By ETHEL BRIGGS

GAMMART: The girls of the Gammart Club are entering their mothers on March 18. Preparations for an interesting program are underway.

Highlands: The Merry Workers' group is working on an Indian missionary project. The Merry Workers' group is working on an Indian missionary project. The Merry Workers' group is working on an Indian missionary project.

First: The group is working on a project. The group is working on a project. The group is working on a project.

Metropolitan: The group is working on a project. The group is working on a project. The group is working on a project.

Rocky: The group is working on a project. The group is working on a project. The group is working on a project.

St. Andrew: The group is working on a project. The group is working on a project. The group is working on a project.

St. John: The group is working on a project. The group is working on a project. The group is working on a project.

St. Mary: The group is working on a project. The group is working on a project. The group is working on a project.

St. Peter: The group is working on a project. The group is working on a project. The group is working on a project.

St. Paul: The group is working on a project. The group is working on a project. The group is working on a project.

St. Thomas: The group is working on a project. The group is working on a project. The group is working on a project.

St. Vincent: The group is working on a project. The group is working on a project. The group is working on a project.

St. James: The group is working on a project. The group is working on a project. The group is working on a project.

St. George: The group is working on a project. The group is working on a project. The group is working on a project.

St. Michael: The group is working on a project. The group is working on a project. The group is working on a project.

St. Nicholas: The group is working on a project. The group is working on a project. The group is working on a project.

St. Basil: The group is working on a project. The group is working on a project. The group is working on a project.

St. Constantine: The group is working on a project. The group is working on a project. The group is working on a project.

St. Helena: The group is working on a project. The group is working on a project. The group is working on a project.

St. Irenaeus: The group is working on a project. The group is working on a project. The group is working on a project.

St. Leodegarius: The group is working on a project. The group is working on a project. The group is working on a project.

St. Marcellus: The group is working on a project. The group is working on a project. The group is working on a project.

St. Nabor: The group is working on a project. The group is working on a project. The group is working on a project.

St. Odorico: The group is working on a project. The group is working on a project. The group is working on a project.

St. Pancras: The group is working on a project. The group is working on a project. The group is working on a project.

St. Paphnutius: The group is working on a project. The group is working on a project. The group is working on a project.

St. Romanus: The group is working on a project. The group is working on a project. The group is working on a project.

St. Severinus: The group is working on a project. The group is working on a project. The group is working on a project.

St. Simeon: The group is working on a project. The group is working on a project. The group is working on a project.

St. Stephen: The group is working on a project. The group is working on a project. The group is working on a project.

St. Symon: The group is working on a project. The group is working on a project. The group is working on a project.

St. Theobald: The group is working on a project. The group is working on a project. The group is working on a project.

St. Vitalis: The group is working on a project. The group is working on a project. The group is working on a project.

St. Zenobius: The group is working on a project. The group is working on a project. The group is working on a project.

Jonathon "Jack" Benbow

One of Edmonton's most prominent young men in sports is Jonathon "Jack" Benbow, Jr., 22-year-old son of Mr. and Mrs. J. Benbow of 1014 47 street, who is director of the thriving boys' department at the Bisset Institute.

Jack attended Riverside public school and later joined the ranks of Victoria high. After graduating from Victoria he took a business course at McTavish's Business College and at the present time is taking an additional course in business at Alberta College.

Mr. Benbow first became interested in boys' work while a member of the Bisset United Church Boys' and Girls' group. In 1932 he took charge of the Explorers group at Bisset United and remained there until 1934, when he took over the St. Stephen's Trail Rangers group. In 1934 he took over the St. Stephen's Trail Rangers group. In 1934 he took over the St. Stephen's Trail Rangers group.

Mess Makes Money

LONDON, March 9.—The sergeant's mess of a unit in camp somewhere in England is making money by selling "mess" tickets to the public. At the end of a week they had 114 £63.55.

Up To The Minute!

Edmonton High School Students Are Bulletin Correspondents

SOUTH SIDE
By Sam Hanson

Tonight's night. The annual "At Home" is to be held in the Normal School Gym. The theme is being kept a deep dark secret. Only those who worked all Friday night decoding the girl's message are to know what they are in for. The girls have been "digging down" for their secret since what they call the "mess" tickets. Meanwhile, parents have been "ragged" to get their daughters to the Normal School for the gala occasion.

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Leading Role

Stan Spallin

Edmonton actor and playwright Stan Spallin is playing a leading role in Percival Wilde's play, "What Never Dies," at the Masonic Temple on March 13.

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Fun Column

Not On The Cob

Walker—Is your own tender, Sir? Diner—Yes. Would you mind taking your foot off it?

Walker—Is your own tender, Sir? Diner—Yes. Would you mind taking your foot off it?

Eastwood School

Oratorical Contest Won By McCarthy

The Eastwood intermediate school lost its annual public speaking contest on Wednesday. The Jains Glauser school cup donated in 1939 by Mr. Glauser, was awarded to St. Mary's school.

Kind To Carrots

A man who wouldn't kill a carrot appeared before a contentious court yesterday. He said eating carrots did not kill them—only carrots kill him.

Going Down

She and a man—Did that apple have a heart in it? It is in me, now. I want it. I want it. I want it.

The Edmonton Bulletin Stamp Collectors Club

CONDUCTED BY PHIL A. TELY

Club Notes

EVERY SATURDAY

Members to Date 146

FORGORIES, REPRINTS AND FAKES

Feeling Tricky?

Here's one for after dinner—especially if the observing power of the other eaters are slowed down a little from a heavy meal. Make your preparations while the table is still set. Get a ring, like those in loose-leaf notebooks, under the tablecloth. Put the ring feet on the table. Put the ring feet on the table. Put the ring feet on the table.

Napoleonic Award

LONDON, March 9.—A Naval Service Medal has been awarded to Rear-Admiral Cockburn for gallant conduct at sea in the early 19th century. It is said that the admiral was a very brave man.

Machine Gun Unit Is Preparing for War Mobilization

—By Gray



right will stand out in my memory for many a day."

"There's the green light! I really must go, Steve," he said.

"Plenty of dinner out on Murray street."

.....

Trains reared above them, surface cars clanged their bells, horns tooted, pedestrians scurried. Ann called, "Good-bye!"

Steve, waiting for the train, turned and waved his hand.

She darted another glance at him. Steve wasn't so bad," she said.

"That's what I thought. There's no one else out there calling your name to a higher level."

Ann did not like his tone. She said, with spirit, "It isn't my fault. It happened to me."

"Certainly not and it may be to your advantage if you play your cards right—and I think you will," he said, "I'm desperately trying to be nasty, Pauline."

face cars clanged their bells, horns tooted, pedestrians scurried. Ann called, "Goodby," and ran up the El stairs. Waiting Maxwell joined her on the platform. She wiped his hat, not smiling.

"Hello, Paul," she smiled. "Isn't it a lovely evening?"

"Very," he said shortly.

"I thought you thought you didn't have the time to go."

"You're right."

"You've got your advantage if you play your cards right—and I think you will."

"Are you deliberately trying to be nasty, Paul?"

"No."

She felt hurt and bewildered enough. She couldn't know of the impression left by Clara's remarks. Ann, she couldn't know that Paul was bitterly disappointed and confused as to the reason for his disapproval.

"I had an errand." He did not add that he had gone to meet Ann only to find Steve there alone. He had seen the picture in the public description of the Saturday night party, and having seen numerous newspaper pictures of Steve Claybourne, he'd had no difficulty in recognizing him.

The train rushed into the station and he saw his father, John, and

"And they went together into a crowded car. Finding straps, they hung on. Paula said nothing. When the train started, he steadied Paula with his hand on her elbow. She felt a restraint about him and glanced several times at his sober face.

"Everything all right?" she asked at last.

"Fine," he said.

"You had a nice time the other night?"

"Friend?" she asked.

"Yes," he nodded gravely.

"Then—must we have misunderstood?"

"Standings?" She was so in earnest that he smiled for the first time. Paula's smile was one of the nicest things about him. It began with his eyes and ended in a flash of white teeth.

"I wasn't sure you wanted to be friends," he said.

"We had a nice time the other evening, didn't we?" She tried valiantly to break through to him. "Do you mean Saturday night?" "Oh, yes certainly," he said around, doesn't it?"

"It must have been quite a brawl."

"It certainly was."

"I see there was a hangover in the person of Mr. Steve Claybourne."

friends," he said breathless.

"Oh, yes," she breathed.

"The wine was slowing," Paul said, "Let's walk in the park to night and amble the spring."

"All right," she laughed. Anne leaned down to catch one more glimpse of him as he strode across the platform.

"He was only half aware that her blood sang deliciously."

(To Be Continued)

(To Be Continued)

—By Edson



"Very Unusual" Weather

-By Willard



As Promised

—By King



Tell Me, Pretty Baby

—By Chester Gould



Now What?

—By Martin

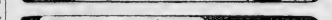


Stuck?

—By Hamlin



—By Merrill Blosser



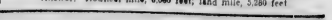
THAT'S JUST IT! IF THEY LIKE ME, I'LL HAVE TO BOW--- AND ONE BOW WILL SHATTER FAR IN THESE PANTS!

OKAY, YOU WIN-- CASE DISMISSED !!

26 SEP 79

Curious World By William Fegans

curious world —By William Ferguson



... distance, 0.060 mile, land mile, 3,280 feet

By Charles J. McGuirk



HIGH SCORING ENDS TO P. HOGAN TOURNEY

Believe It Or Not — By Robt. Ripley

OSCAR TAKES MAIN TANGLE ON RING CARD

Oscar Mosdefelt, the top mauler of the mat, who won his honors in Promoter Mike Cutcher's midweek championship here at the Memorial Hall, last night captured two of three falls in the main event.

Vic Hanna was next, losing in this mat event, losing to Mosdefelt in the main bout. Norman Peltier was second to the main bout, losing to Mosdefelt. The latter suffered from broken ribs for the second straight time.

Darryl Melroy won the second bout and best Chuck Kitchen to a stop-over the hold in two straight falls.

Johnny Dean again suffered injury to his ribs in a bout against the Peltier, when Leo Leargier had a third time against Mike Perschman in win in two of three falls for the championship.

JIMMY HOGAN ENTERS FINAL COAST GOLF

VICTORIA, March 3.—(C) Cobb's team, taking advantage of his "stroke" handicap, defeated the Lee and Lee of Seattle on the green here Friday and advanced to the final round of the Victoria mid-winter golf tournament along with Jimmy Hogan of Jasper, Alta.

BEATS VICTORIAN

Hogan qualified for today's 36-hole final by defeating Eric Brecht, Victoria, 2 and 1, although he had to give away five strokes to his opponent.

In the all-Victoria semi-final of the women's tournament, E. Short and Joan Fletcher advanced to the final bracket.

Results of semi-finals in other events included:

First flight: H. Mather, Calgary, defeated W. Munro, Victoria, 3 up.

Thompson, Vancouver, defeated J. C. Beveridge, Medicine Hat, 3 and 2.

REGINA AREA FALLS

Fourth flight: A. C. Savage, Victoria, defeated Dr. W. A. Thompson, Regina, 2 and 1.

Fifth flight: C. S. Henley, Victoria, defeated C. C. Head, Winnipeg, 3 and 1.

Sixth flight: G. Major, Moose, defeated A. E. Irish, Victoria, 2 and 1.

Women's second flight: Mr. A. Dwyer, Victoria, defeated Mr. H. Clark, Camrose, Alta., 4 and 2.

CHECKER TITLE TOURNAMENT BILLED

The 12th annual provincial checker tournament will be held in Calgary on Friday and Saturday, March 22 and 23, at 233 Alberta Corner, 8th avenue and 1st Street West.

The Tennant trophy for the championship of Alberta is open to all residents of Alberta who have never won a provincial or Dominion championship.

The Tennant trophy will be competed for under the double knock-out system, and the Wallace cup under the round robin system, and if the time is available, there will be a consolation competition for those who may be eliminated in the first two rounds of the Tennant trophy.

The room will be open at 10 a.m. Friday and play in the Wallace competition will start at 10:30 a.m. The following are the winners of the Alberta championship since its inception: 1927, J. Vanderburg; 1928, E. Wilson; 1929, J. A. Johnston; 1930, H. C. Newland; 1931, P. J. Turner; 1932, J. S. Johnston; 1933, E. J. Johnston; 1934, J. S. Johnston; 1935, J. S. Johnston; 1936, Peter Johnston; 1937, J. S. Johnston; 1938, J. S. Johnston; 1939, Robert Tennant.

The above winners are ineligible to compete in the Wallace trophy. The annual meeting of the association will be held Friday evening, March 22.

Grand National Contender Back

HAYDOCK, PA., England, March 3.—Captain Scott Brizga MacMoff, who has been away from racing since he finished second in last year's Grand National, has been back in the race.

MacMoff, who has been away from racing since he finished second in last year's Grand National, has been back in the race.

Leafs Swamp K.E.P. 19-4 In City Juvenile Final

BREAKING out in a rash of goals that gave them a 19-4 victory over King Edward Park, the Maple Leafs won the city, juvenile hockey championship last night at the Arena.

The Leafs will now advance into a home, and home, total goal night with Red Deer. It is to start next week, but the exact dates have not been set.

Black led the Leafs onslaught with 10 goals, and one that night will be put into universal practice.

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BREAKING out in a rash of goals that gave them a 19-4 victory over King Edward Park, the Maple Leafs won the city, juvenile hockey championship last night at the Arena.

The Leafs will now advance into a home, and home, total goal night with Red Deer. It is to start next week, but the exact dates have not been set.

Black led the Leafs onslaught with 10 goals, and one that night will be put into universal practice.



THE HIGHEST NATURAL ROCK IN U.S.
IN THE UNITED STATES
(14,995 FT. HIGH)
IS AT THE BASE OF THE STONE CAIRN ON THE SUMMIT OF MT. WHITNEY, California

MATHEMATICS OF WAR

INDIA REVOLUTION	1857	LASTED 1 YEAR
1857	1857	1857
1858	1858	1858
1859	1859	1859
1860	1860	1860
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1911	1911	1911
1912	1912	1912
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1914	1914	1914
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1917	1917	1917
1918	1918	1918
1919	1919	1919
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THE DRAGON-FLY WELLS ITS OWN ABDOMEN!



THE DRAGON-FLY WELLS ITS OWN ABDOMEN!

THE DRAGON-FLY WELLS ITS OWN ABDOMEN!

THE DRAGON-FLY WELLS ITS OWN ABDOMEN!

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THE DRAGON-FLY WELLS ITS OWN ABDOMEN!

Jim Ray's 2,019 Wins In Senior Aggregate

EDMONTON'S 12th annual 10 pin tourney, one of the most successful ever staged in the city, was wound up Friday night at the Recreation Alleys. The senior knock-out competition is the only event not quite finished and it will be completed tonight.

Hockey Results

Senior Hockey
O.H.A. SENIOR "A" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "B" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "C" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "D" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "E" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "F" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "G" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "H" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "I" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "J" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "K" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "L" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "M" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "N" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "O" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "P" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Q" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "R" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "S" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "T" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "U" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "V" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "W" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "X" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Y" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Z" FINALS
St. Catharines 2, Toronto 1
Final game won of five points

Senior Hockey
O.H.A. SENIOR "A" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "B" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "C" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "D" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "E" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "F" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "G" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "H" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "I" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "J" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "K" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "L" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "M" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "N" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "O" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "P" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Q" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "R" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "S" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "T" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "U" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "V" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "W" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "X" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Y" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Z" FINALS
St. Catharines 2, Toronto 1
Final game won of five points

Senior Hockey
O.H.A. SENIOR "A" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "B" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "C" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "D" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "E" FINALS
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Final game won of five points
O.H.A. SENIOR "F" FINALS
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O.H.A. SENIOR "G" FINALS
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O.H.A. SENIOR "J" FINALS
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Final game won of five points
O.H.A. SENIOR "K" FINALS
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Final game won of five points
O.H.A. SENIOR "L" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "M" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "N" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "O" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "P" FINALS
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O.H.A. SENIOR "Q" FINALS
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O.H.A. SENIOR "V" FINALS
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O.H.A. SENIOR "W" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "X" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Y" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Z" FINALS
St. Catharines 2, Toronto 1
Final game won of five points

Senior Hockey
O.H.A. SENIOR "A" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "B" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "C" FINALS
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Senior Hockey
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O.H.A. SENIOR "X" FINALS
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O.H.A. SENIOR "Y" FINALS
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Final game won of five points
O.H.A. SENIOR "Z" FINALS
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Final game won of five points

Senior Hockey
O.H.A. SENIOR "A" FINALS
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Final game won of five points
O.H.A. SENIOR "B" FINALS
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O.H.A. SENIOR "O" FINALS
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O.H.A. SENIOR "P" FINALS
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Final game won of five points
O.H.A. SENIOR "Q" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "R" FINALS
St. Catharines 2, Toronto 1
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O.H.A. SENIOR "S" FINALS
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O.H.A. SENIOR "T" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "U" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "V" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "W" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "X" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Y" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Z" FINALS
St. Catharines 2, Toronto 1
Final game won of five points

Senior Hockey
O.H.A. SENIOR "A" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "B" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "C" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "D" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "E" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "F" FINALS
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Final game won of five points
O.H.A. SENIOR "G" FINALS
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O.H.A. SENIOR "H" FINALS
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Final game won of five points
O.H.A. SENIOR "I" FINALS
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O.H.A. SENIOR "J" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "K" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "L" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "M" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "N" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "O" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "P" FINALS
St. Catharines 2, Toronto 1
Final game won of five points
O.H.A. SENIOR "Q" FINALS
St. Cath

INSPECTION OF C. O. T. C. ON SATURDAY

**Brig. Connolly Watches
Varsity Unit Go Through
Its Paces**

One of the highlights of the visit to the city Saturday of Brig. E. Connolly, D.S.O., officer commanding Military District 13 was his inspection of the University of Alberta's contingent of the C.

The Prince of Wales Army. There was a complete unit of students on parade. They have been preparing for the inspection. A Varsity opened last fall, many of them having been in the corps for two, three and four years.

The inspection commenced at 8 p.m. and Eric Connolly was accompanied by Lt.-Col. Murray G.F. A.A. and Q.M.S., and Maj. G. Lyndon, G.S.O.2 of the district. The members of the corps were scheduled to write their second final, or "special to arms" examination, on March 17. In May it will attend camp at Sarsfield in connection with commissions with C.A.S.P.

ALBERTA MOTOR ASSOCIATION

ROAD REPORT

stop traffic signal and stay stop until the light has turned green.

Saturday's road report: Four to six inches of snow. All main highways are fair to good. Dirt roads fairly heavy, but cars are getting through.

petition," over issues which have arisen out of Canada's participation in the war.

"While we are sending men to defend democracy abroad, we in meantime are sacrificing democracy at home," said Miss Crawford.

"Democracy is at stake in election, and this is a time to political democracy to obtain economic democracy," she declared.

RAIL ISSUE

Mr. Les, East Edmonton fed back the news that he was convinced there would be an election during the war to amalgamate two major railways of Canada.

ER
drink"

E-MINDED!

and appreciate the rigid
crised by the Alberta
ufacturing of Beer. The
redients plus immaculate
re: brews of the highest
at is another reason why
for BEER.

PHONE 24191

FOR DELIVERY

NORTH WEST BREWING CO. LTD.	110
THE EMMENTON BREWERS LTD.	110
THE LETHBRIDGE BREWERS LTD.	110
THE S&S BREWING LTD.	110
THE S&S BREWING & MALTING LTD.	110

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TODAY'S MARKETS

Toronto Stocks

TORONTO, March 9.—Gold and interest, industrial were a bit stronger and more steady and volume was fairly steady in the first session of the day on the exchange. Volume was about 15,000 shares.

On the Toronto stock market, the following were the closing prices of the principal stocks:

Stock	Price
Algonquin	100.00
Bank of Montreal	100.00
Bank of Toronto	100.00
Canadian National	100.00
Canadian Pacific	100.00
Empire Steel	100.00
General Motors	100.00
Imperial Oil	100.00
International Harvester	100.00
Kingston	100.00
London & Lancashire	100.00
Manitoba	100.00
Norfolk	100.00
Ontario	100.00
Quebec	100.00
Shawmut	100.00
Standard Oil	100.00
Union Pacific	100.00
Western Union	100.00
York	100.00

Alberta Manager

The Saskatchewan Life Insurance Company announced the opening of a Provincial office for the Province of Alberta at 401 McLeod Building, Edmonton, Mr. A. B. Barrie, has been transferred from Calgary to be manager of the branch.

Mr. Barrie recently attended the annual meeting of the Company held at its head office, Regina, and reports that the Company experienced a highly satisfactory year during 1929. During the year the company disbursed to policyholders and beneficiaries the sum of \$2,214,398.40 out of which went to living policyholders. The Company's total assets now amount to \$1,868,623.35, made up as follows: Cash on hand and in bank, \$1,234,445.82; bonds and debentures, \$320,380.85; real estate, \$292,412.00; other investments, \$88,600.68. The Company experienced one of its most favorable years in 1929, a mortality viewpoint, as well as one of the best surplus-building years of the past decade.


Mr. Barrie also attended the branch managers' conference which followed the annual meeting at which conference real estate and other business were set for the year 1930.

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Chicago and Winnipeg Grain Prices

WINNIPEG GRAIN MARKETS

By James Richardson & Sons

WHEAT—	Open	High	Low	Close
May	90 1/2	91 1/2	90 1/2	90 1/2
July	89 1/2	90 1/2	89 1/2	89 1/2
Sept.	88 1/2	89 1/2	88 1/2	88 1/2
Oct.	87 1/2	88 1/2	87 1/2	87 1/2
Nov.	86 1/2	87 1/2	86 1/2	86 1/2
Dec.	85 1/2	86 1/2	85 1/2	85 1/2
Jan.	84 1/2	85 1/2	84 1/2	84 1/2
Feb.	83 1/2	84 1/2	83 1/2	83 1/2
Mar.	82 1/2	83 1/2	82 1/2	82 1/2
Apr.	81 1/2	82 1/2	81 1/2	81 1/2
May	80 1/2	81 1/2	80 1/2	80 1/2
June	79 1/2	80 1/2	79 1/2	79 1/2
July	78 1/2	79 1/2	78 1/2	78 1/2
Aug.	77 1/2	78 1/2	77 1/2	77 1/2
Sept.	76 1/2	77 1/2	76 1/2	76 1/2
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Maw Green



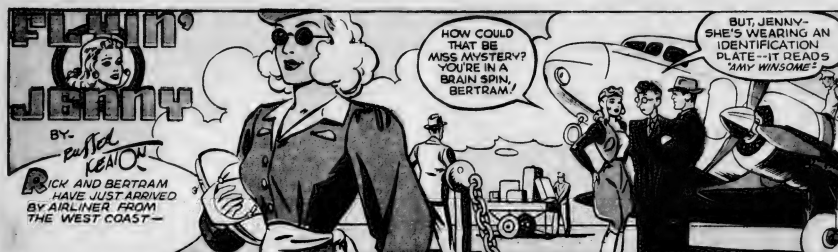
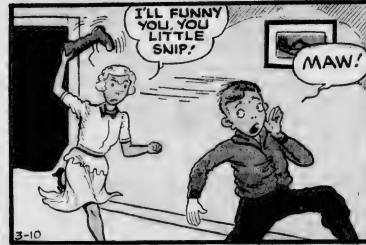
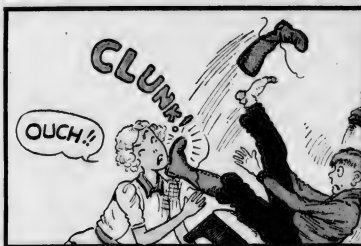
ALBERTA'S GREATEST SATURDAY COMIC PAGES

EDMONTON, ALBERTA, SATURDAY, MARCH 9, 1940.

OUT OUR WAY

The Willets

By Williams



ALBERTA'S GREATEST SATURDAY COMIC PAGES

EDMONTON, ALBERTA, SATURDAY, MARCH 9, 1940.

THIS CURIOUS WORLD

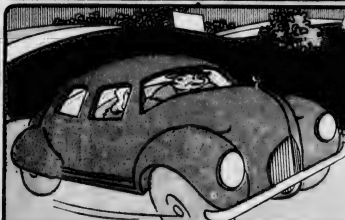


HUMAN BEINGS SO FREQUENTLY RESEMBLE OR ACT LIKE OTHER SPECIES OF MOTHER NATURE'S FAMILY THAT WE HAVE COME TO USE THE NAMES OF THESE CREATURES TO DESCRIBE OUR OWN RACE.

PIGEON-TOES ARE A COMMON SIGHT ON ANY CITY STREET.



EAGLE-EYED GAME WARDENS WATCH OVER OUR FURRED AND FEATHERED WILDLIFE.



ROAD HOGS INFEST OUR HIGHWAYS... AND HELP INCREASE THE SPRINKLING OF CROSSES ALONG THE ROADSIDES.



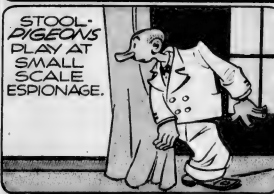
NIGHT-OWLS COME IN AT DAWN TO ROOST.



BULL-HEADED DICTATORS DEAL IN WHOLESALE DEATH AND DESTRUCTION.



THE CHICKEN-HEARTED SWAIN IS GLAD IT'S LEAP YEAR! MAYBE SHE WILL PROPOSE.



STOOL-PIGEONS PLAY AT SMALL SCALE ESPIONAGE.



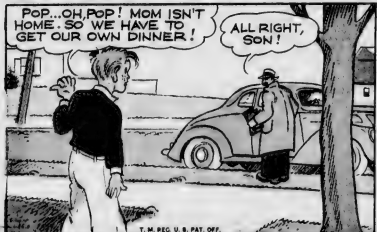
FAWN-EYED BABY DOLLS MELT THE HEARTS OF BIG STRONG BUSINESS BARONS.



WOULDN'T IT BE SWELL IF EVERYBODY HAD PLENTY OF GOOD HORSE SENSE?

FRECKLES AND HIS FRIENDS

By Blosser



POP...OH POP! MOM ISN'T HOME. SO WE HAVE TO GET OUR OWN DINNER!

ALL RIGHT, SON!



FRECKLES, I WISH YOU'D LEARN TO STOP CALLING ME "POP"! IT ISN'T DIGNIFIED! ESPECIALLY IN FRONT OF MY BOSS!



THE TITLE OF "POP" IS A LITTLE FRIVOLOUS, I THINK!

BUT WHAT SHALL I CALL YOU?



WANT ME TO CALL YOU "DAD"?

NO, I DON'T THINK SO... IT SOUNDS A LITTLE TOO INFORMAL!



YOU'RE GROWING UP NOW, AND I'M GETTING OLDER. I THINK YOU SHOULD CALL ME "FATHER"... THERE'S THE PHONE... ANSWER IT, WILL YOU!



NO... I HAVEN'T GOT THE WRONG NUMBER! I KNEW HIM BACK IN '13 AT HALL ACADEMY!



I TELL YOU I KNOW HIM! I JUST BLEW INTO TOWN. HAVEN'T SEEN HIM SINCE OUR SCHOOL DAYS!



HE'LL REMEMBER ME! NO... I'M NOT MISTAKEN! HE'S THE MAN, ALL RIGHT!!



TELEPHONE, FATHER... A GENTLEMAN WISHES TO SPEAK TO "PUDDINGHEAD" McGOOSEY!!

"This old world of ours is full of strange people; strange animals; strange facts and strange fancies. Old Mother Nature works wisely and well, but sometimes her ways are too deep, too

Curious

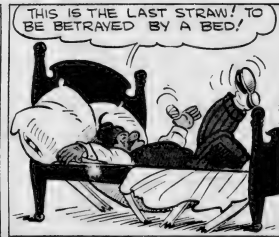
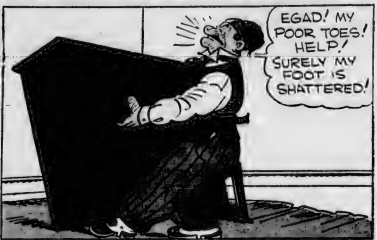
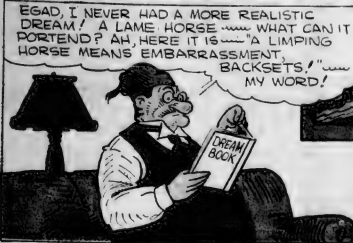
for us to fathom. But there's a way to keep in touch with the vagaries of nature and learn the why's and wherefore's of her strange ways. Daily in The Bulletin, "This Curious

World"

ALBERTA'S GREATEST SATURDAY COMIC PAGES

EDMONTON, ALBERTA, SATURDAY, MARCH 9, 1940.

OUR BOARDING HOUSE



BOOTS

T. M. REG. U.S. PAT. OFF.



"This

old world of ours is full of strange people; strange animals; strange facts and strange fancies. Old Mother Nature works wisely and well, but sometimes her ways are too deep, too

Curious

for us to fathom. But there's a way to keep in touch with the vagaries of nature and learn the why and wherefore of her strange ways. Daily in The Bulletin, "This Curious

World"

1940

COOK BOOK

Tried and Proven Favorite RECIPES

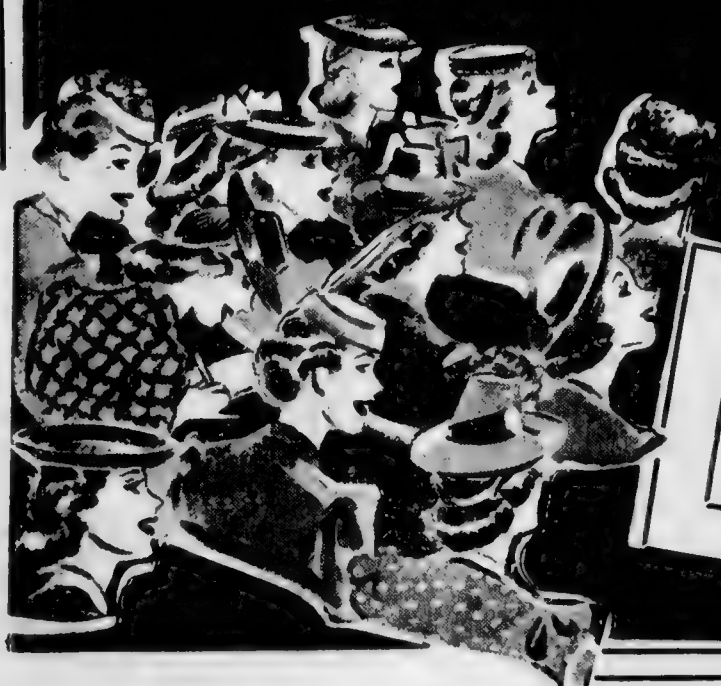
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Every Member
of the
Family

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Every Day •



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Deserve
Good Ingredients

•
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in This Section



Not Even the Fussiest Eater Can Resist the Lure of Such Desserts

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BANANA SHORTCAKE

2 cups flour, 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 4 tablespoons butter or shortening, 2 to 3 teaspoons baking powder, 1 teaspoon almond, 1 teaspoon vanilla, 4 to 5 bananas, 1 cup whipped cream. Mix and sift dry ingredients first. Then add eggs, beat well, and add butter, milk and flavoring. Bake in two layers, and moderate oven. Spread whipped cream on first layer and cover with sliced bananas. Place lower over the top of this and also cover this layer with whipped cream and garnish with sliced bananas.

Whipped Cream: 1 cup of fresh cream. If you freeze it, it will whip faster. Add a half cup of sugar and 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon nutmeg after having whipped the cream. This makes a very delicate and delicious cake for luncheon or dinner dessert.

SPLENDY "CAKE" STRAWBERRY SHORTCAKE

$\frac{1}{2}$ cup sugar, 1 cup flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup shortening, 1 egg, 1-3 cup milk, 1 teaspoon lemon juice. Sift all dry ingredients into mixing bowl. Add other ingredients and beat fast for two minutes. Pour into greased 8-inch cake pan and bake in moderately hot oven (375 degrees F.) approximately 20 minutes. Cool, split and mix together with crushed strawberries and whipped cream.

Strawberry Filling—Clean and hull at least 3 cups strawberries, saving a few perfect berries for decorating the top. Crush the remainder and add sugar to taste, adding 1 tablespoon lemon juice if berries taste flat. Let stand about half an hour till juice is drawn.

MARSHMALLOW DELIGHT

25 marshmallows, 1 can pineapple, $\frac{1}{2}$ pint whipping cream. Drain juice off pineapple and cut in pieces. Cut marshmallows and mix. Put in cold place for several hours. Before using whip cream and mix others. Let stand awhile, then serve.

PINEAPPLE DELIGHT

1 package marshmallows, $\frac{1}{2}$ pint whipping cream, 1 tin cubed pineapple, $\frac{1}{2}$ cup nut meats. Cut marshmallows in pieces with scissors. Chill several hours, top with whipped cream, to which nut meats have been added.

CHOCOLATE SOUFFLE

2 $\frac{1}{2}$ squares unsweetened chocolate cut in pieces, 2 tablespoons tapioca, 1 cup milk, scalded; 2 tablespoons butter, 1-3 cup sugar, 3 egg yolks, beaten until thick and lemon colored; 3 egg whites stiffly beaten. Add chocolate and minute tapioca to milk and cook in double boiler 15 minutes or until tapioca is clear, stirring frequently. Add butter and remove from fire. Combine sugar and egg yolks. Add tapioca mixture slowly, stirring vigorously. Cool, fold in egg whites, turn into greased baking dish, place in pan of hot water and bake in moderate oven 50 to 60 minutes or until souffle is firm.

CORN FRITTERS

1 can corn, 2 eggs, pinch salt and pepper, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ cup flour, milk, sufficient to make thick batter; fold in the beaten whites of eggs last. Drop in deep fat by the spoonful.

BANANA CREAM DESSERT

1 egg yolk, 1-3 cup tapioca, 1-3 cup sugar, or $\frac{1}{2}$ cup, 4 cups milk, $\frac{1}{2}$ teaspoon salt, 1 egg white, 1 teaspoon vanilla, 2 bananas. Mix the egg yolk with a small amount of milk in a double boiler. Add the tapioca, sugar, salt and the remaining milk. Place over rapidly boiling water. Cook 10 to 12 minutes at boiling temperature, then remove from fire, fold the stiffly beaten egg white slowly into the tapioca, which has been cooling. Let, chill thoroughly before adding vanilla. When set, serve with sliced bananas. This serves eight.

ICE CREAM

Add 3 tablespoons tapioca to 2 cups milk in top of double boiler. Place over rapidly boiling water. Bring to boil and boil 5 minutes, stirring frequently. Beat with rotary beater and strain while hot into $\frac{1}{2}$ cup sugar and 4 tablespoons corn syrup. Stir until thoroughly dissolved. Chill. Beat 2 egg whites stiff, add 2 tablespoons sugar and beat again. Fold into tapioca mixture. Fold in 1 cup cream, whipped, and 2 teaspoons vanilla. Freeze rapidly. If desired in place of whipping cream use 1 cup evaporated milk which has been chilled in the freezer 1 hour. Add 3 drops glycerine and beat as for whipping cream. This is not custard, but smooth ice cream.

SNOWWHITE APPLE DESSERT

$\frac{1}{2}$ cup cooked apple, 3 egg whites, a little powdered sugar. Pare, quarter and core 4 sour apples. Steam until soft and rub through sieve, which should leave $\frac{1}{2}$ cup cooked apple. Beat the whites of the eggs until stiff, and gradually add the apples, which are first sweetened to taste. Pile lightly on a dish and serve with custard sauce. One tablespoon lemon juice may be added.

RHUBARB SHORTCAKE

Dough: 2 cups food pastry flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1-3 cup butter, 1 pound sugar, $\frac{1}{2}$ cup milk. Prepare rhubarb by heating either canned or stewed rhubarb, well sweetened, to boiling point, then thicken with cornstarch diluted with water. Boil till done, then cool slightly on back of stove and add one well-beaten egg. Pour over baked shortcake dough and serve topped with whipped cream.

QUICK APPLE STRUDEL

2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 4 tablespoons baking powder, 6 tablespoons shortening, 2-3 cup milk, 2 tablespoons butter, $\frac{1}{2}$ cup brown sugar, cinnamon, 2 $\frac{1}{2}$ cups chopped apples. Sift flour, salt, sugar, baking powder together. Cut in shortening. Add milk to make a soft dough. Turn out on a floured board and knead gently. Roll out in a rectangular sheet $\frac{1}{4}$ inch thick. Spread with butter, cinnamon, brown sugar and apples. Roll, jelly roll fashion, and curve into a semicircle. Bake in a hot oven for 30 minutes, then cover with white frosting.

White Frosting: 2 tablespoons hot water, 1 teaspoon vanilla, $\frac{1}{2}$ cups confectioner's sugar. Add hot water to sugar and beat until well blended. Add vanilla and spread on warm strudel.

FRESH RHUBARB SAUCE

2 5-cent bunches fresh rhubarb, 1 cup sugar, 2 teaspoons lemon extract. Cut rhubarb into small cubes, put into saucepan, scald, let stand 20 minutes. Pour off liquid, put in extract, sugar, $\frac{1}{2}$ cup water. Let boil till tender and thick. By scalding the rhubarb it does not lose its flavor, but saves more than half in sugar.

MAPLE WHIP

1 cup maple syrup, 1 cup water, 2 eggs, $\frac{1}{2}$ cup sugar, pinch of salt, 2 tablespoons cornstarch, chopped nuts and dates. Let first 5 ingredients come to a boil, using yolks of eggs. Add cornstarch, moistened in cold water. When thickened remove from fire and cool. Add chopped nuts and dates and lastly fold in egg whites beaten stiff. Serve with whipped cream.



SOUR CREAM SHORTCAKE

2 cups flour, 1 teaspoon baking soda, 1 $\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 egg. Sift together flour, baking soda, baking powder and salt. Beat egg until light, add the sour cream and mix thoroughly with the dry ingredients. Turn out on a lightly floured board and knead for $\frac{1}{2}$ minute. Shape as desired for individual use or one large shortcake, and bake in a hot oven, 450 degrees, for 15 to 20 minutes or until the surface is nicely browned.

PEACH MOUSSE

1 teaspoon gelatine, 2 teaspoons cold water, 1 cup milk, $\frac{1}{2}$ cup sugar, pinch of salt, 1 tablespoon lemon juice, 1 cup whipping cream, 1 cup peach pulp. Soak gelatine in the cold water. Heat milk and dissolve gelatine in it. Add sugar and salt, and let cool. Add lemon juice and set in cool place. When mixture begins to set, fold in the whipped cream and the peach pulp. If canned peaches are used, $\frac{1}{2}$ cup sugar is plenty. Any tasty fruit may be used in this recipe.

Planning Meals

—IN—

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RECIPE

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12 Sunland Crackers 6 slices bacon
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Salt and pepper to taste.

Drain beans carefully and spread on Sunland Crackers. Add a slice of cheese to top of each cracker. Place under broiler until cheese melts. Place a piece of broiled bacon (1/2 slice) on top of each and serve. Makes 6 servings. 2 crackers per person.

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BEF LOAF

3 pounds beef, 1/2 pound pork, 2 eggs, 1 cup cracker crumbs, 1/2 cup sweet milk, 1 medium sized onion. Grind beef and pork, add eggs, well beaten; cracker crumbs, sweet milk, onion cut fine, salt and pepper to taste. Mix together and roast.

VEAL CUTLETS

2 1/2 pounds veal (from round), salt, pepper, 4 tablespoons drippings or butter, fine bread crumbs, 1 egg, 1 tablespoon water. Wipe meat and cut into pieces for individual serving, removing bone, skin and tough membranes. Skewer small pieces of meat together with wooden toothpicks. Beat egg and water so that white is well broken, but not light. Dip meat in sifted seasoned bread crumbs, dip in egg, then in crumbs again. Melt fat in frying pan. When hot, brown cutlets quickly on both sides, pour sauce over cutlets. Cover, then cook at low temperature for 1 hour or until tender, turning occasionally.

Sauce for Cutlets: 2 tablespoons fat, 1/4 cup flour, 1/2 teaspoon salt, 1 teaspoon Worcestershire sauce, 1/2 teaspoon pepper, 1 pint stock, water or strained tomato juice, 2 tablespoons chopped parsley or lemon juice or horseradish. Make according to directions for white sauce.

SAVORY MEAT LOAF

2 thin slices salt pork, diced, 2 pounds round beef, ground; 1/2 cup minute tapioca, 1/2 small onion, finely chopped; 2 cups canned tomatoes, 2 1/2 teaspoons salt, 1/2 teaspoon pepper. Fry out salt pork until golden brown. Add pork and drippings to other ingredients and mix thoroughly. Bake in loaf pan in hot oven 15 minutes. Then decrease heat to moderate and bake 30 minutes longer. Serve hot or cold.

VEGETABLE MEAT LOAF

2 pounds finely ground steak, 1 egg, 1/4 cup finely chopped onions, 3 cups cooked rice, 1 1/2 teaspoons salt, 1/2 teaspoon pepper, 1 can vegetable soup. Mix ingredients thoroughly. Put in roll and put in roaster. Sprinkle roll lightly with flour and sear in hot oven until brown. Pour 1/2 cup of water around roll. Cover and continue baking in hot oven one hour. Whole onions or potatoes may be cooked around the roll if desired.

DRESSED STEAK

Take 1 pound of good steak, 1 pork chop, 1 small onion. Put these through the food chopper, using fine plate. Divide into two parts. Line baking dish with one part after adding pepper and salt to taste. For those who like sage, a little may be added. Then add a layer of cooked macaroni, mixed with a little tomato sauce, or well beaten egg may be used. Now spread the other half of minced meat over all and cook in a moderate oven about 1/2 of an hour. Can be served either hot or cold.

FRIED CHICKEN

Select young chicken, cut up, wash, drain, do not dry. Dredge well with flour, and seasoning. Fry in part butter and part fat. Cook slowly until tender and well browned. I always use a frying pan to cook chicken in.

VEAL ROLLS WITH MUSHROOM SAUCE

Veal steak, 1/4 cup of mushrooms, 2 tablespoons of butter, 1/2 cup of bread crumbs, 1 teaspoon chopped parsley, 1/2 teaspoon poultry seasoning, 1 tablespoon grated onion. Sauté mushrooms in butter, stir in bread crumbs and seasonings. Season well. Wipe off meat, cut in strips 2 inches long and 1/2 wide. Sprinkle with salt and pepper and dredge with flour. Place a spoon of dressing on each piece of meat. Wrap the veal around and fasten in place with strings or toothpicks. Sear in a small amount of fat. Bake in a moderate oven 350 degrees until tender, about 1 hour. Baste frequently with melted butter and boiling water combined in equal proportions. Serve plain or with creamed mushroom sauce made by sautéing in butter 1/2 pound mushrooms. Sprinkle lightly with 2 tablespoons flour and add 1/2 cup milk and 1/2 cup cream. Season well and cook slowly, stirring constantly until sauce is smooth and thickened.

DRESSING FOR FOWL

2 cups bread, 1 onion, 3 tablespoons butter, 1 cup chili sauce, salt and pepper to taste, 1 can mushrooms.

SAVORY MEAT LOAF

2 thin 3-inch slices salt pork, diced; 2 pounds roast beef, ground; 1/2 cup minute tapioca, uncooked; 1/2 small onion, finely chopped, 2 cups canned tomatoes, 2 1/2 teaspoons salt, 1/2 teaspoon pepper. Fry out salt pork until golden brown. Add pork and drippings to other ingredients and mix thoroughly. Bake in loaf pan, 7x3x3 inches, in hot oven (450 degrees Fahrenheit) 15 minutes; then decrease heat to moderate (350 degrees), and bake 30 minutes longer. Serve hot or cold. Garnish with parsley. Serves 8. Note: Eggs and bread crumbs are unnecessary with minute tapioca to bind ingredients. All measurements are level.

PEANUT STUFFING (GOOD WITH DUCK)

1 cup cracker crumbs, 2 tablespoons fat, 1/2 cup chopped peanuts, salt and pepper, milk to moisten.

HAMBURG LOAF

Put hamburger in a large dish, to allow plenty of stirring, add 2 eggs, well beaten, salt and pepper and an onion. Crush about a cup of cracker crumbs or 2 slices of dry bread, and 1 cup diced raw potato. This makes a nice deep loaf if cooked in a head-cheese pan purchased at the butcher's.

SAUSAGE MEAT LOAF

2 eggs well beaten, 1 cup milk, 3 cups bread crumbs, 2 teaspoons mustard, 1/2 cup catsup, 2 tablespoons chopped onion, 4 cups pork sausage. Bake in loaf 1 hour, garnish with small red beet, and cross.

JELLIED VEAL

3 pounds lean veal and knuckle, 1 tablespoon gelatin, salt, pepper and parsley. Cover the meat with cold water and boil till tender. Remove meat and bone and let liquid cool. Skim off fat. Cube meat with sharp knife or searers (the latter prevents shredding). Season liquid to taste and add cubed meat and return to stove. Bring to boil. Just before removing from fire add gelatin which has been dissolved in cold water. Pour mixture into deep pan and let stand until set. Slice and garnish with sprigs of parsley.

OLD FASHIONED SPRING LAMB STEW, FARM HOUSE STYLE

Breast of lamb (boned) cut into 2-inch squares, season with salt and pepper, little garlic. Place into a sauté and brown to a golden color. Sprinkle a little flour over the meat, and add enough hot water just to cover the meat. Now simmer for about 1 hour. Then add a few carrots, a few onions, potatoes, turnips and bouquet garni, and about 3 to 4 rice tomatoes. When all done, serve the ragout and sprinkle a few new peas over the top.

POTATO STUFFING FOR GOOSE

2 cups hot mashed potato, 1 1/2 cups bread crumbs, 2 tablespoons minced onion, 1/2 teaspoon salt and pepper, 1/2 cup melted butter, 2 teaspoons sage. Mix together and beat until light.

POULTRY STUFFING

2 cups soft bread crumbs, 1 teaspoon salt and pepper, 1 to 2 tablespoons minced onions, 1 teaspoon of sage or mixed poultry seasoning, 2 to 3 tablespoons melted butter.

HAM TOAST

1 cup minced ham, 1 teaspoon chopped parsley, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1 tablespoon thick sweet cream beaten with yolk of 1 egg. Mix well and spread on toast.

MOCK DUCK

1 slice of round steak, a good inch thick. Make a dressing as for duck. Put dressing on steak roll and tie tightly. Put in hot oven and bake 1 1/2 hours, basting often.



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WELSH RABBIT

This is a great favorite with the family for a lunch dish: 1/2 cup grated cheese (old if you have it), 1 egg, 1 cup milk, salt and pepper, 2 tablespoons butter. Mix thoroughly in a pan. Stir over the fire, but do not let this boil. It only takes a few minutes once heated. Serve on toast.

CHICKEN CHILI CON CARNE

Cut up the chicken, melt some butter and fry in it two large sliced onions and then the contents of a good-sized tin of piloncillos. Cook for 10 minutes before adding the chicken seasonings, a pint of stock and a tablespoon of chili powder. Put into a saucepan with a tight cover and simmer until the chicken is tender.

CHILI CON CARNE

Chop 4 onions fine and brown in fat. Add 1 pound hamburger and stir until brown, then add 2 tablespoons chili powder. When thoroughly blended add 1 cup strained canned tomato. Stir well and add 1 quart boiling water. Simmer 1 hour longer. Heat and season 1 can red kidney beans. Add to meat mixture just before serving.

CHEESE-CHIVE SOUFFLE

3 tablespoons butter, 3 tablespoons flour, 1/2 teaspoon salt, 1/2 cup milk, 4 eggs, separated; 1 cup grated cheese, 1/2 teaspoon minced chives, 1 teaspoon minced parsley. Melt butter. Add flour, salt and milk. Stir until thick and smooth. Stir in beaten egg yolks and cheese. Cook 2 minutes longer and cool. Fold in beaten egg whites, chives and parsley. Turn into greased dish, set in pan of water and bake 25 to 30 minutes in moderate oven (350 degrees Fahrenheit). Serve at once.

SOUP CREAM GRIDDLE CAKES

1 1/2 cups of flour, 1 teaspoon soda, 1 cup sour cream, 1 teaspoon salt and 2 eggs, well beaten. Sift all dry ingredients together. Add the liquids, then well-beaten eggs. Mix thoroughly and bake on hot griddle.



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DRESSING FOR FOWL

Take 2 pounds of hamburger and fry with 2 medium onions until well done. Cook 10 large potatoes. Then add 2 cups of dry bread. Add 2 tablespoons of sage, 1 tablespoon of salt, 1/2 teaspoon pepper. Mix well together, then it is ready to use.

MEAT AND VEGETABLE PIE

1 can vegetable soup, 1 can water, 1 pound hamburger. Mix all together and simmer on top of stove for about half an hour. Put in baking dish and cover with crust as follows: 2 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt sifted together. Cut in

SALAD OR DESSERT

1 large grapefruit, 1 can crushed pineapple, gelatin; cut grapefruit in sections, skin comes off each section easily. Put in bowl with the crushed pineapple. Mix gelatin with a little warm water. Mix all together and pour into individual moulds. Set in refrigerator until set and then cut on lettuce. Serve with mayonnaise or as a dessert serve with whipped cream.

2 tablespoons shortening. Add 1/2 cup milk to make soft dough. Draw by spoonfuls on top of meat mixture and bake in moderately hot oven about 30 minutes.

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nomination by provinces. (Legend: L-Liberal; C-Conservative; CCF-Co-operative; Communist; Red)

interest, there were so many spectators, all of them

Cookies

RAISIN PUFFS

1 cup white sugar, 2 eggs, $\frac{1}{4}$ cup butter, 3 cups fresh milk, 1 cup of cream, 1 teaspoon baking powder, 1 cup puffed raisins, 1 teaspoon vanilla, 4 cups flour. Sift twice. Steam $1\frac{1}{2}$ hours in buttered cups or tube mould.

GIRL SCOUT COOKIES

1 cup butter, 1 cup sugar, 2 cups flour, 2 teaspoons baking powder, 2 tablespoons fresh milk, 2 eggs, 1 teaspoon lemon or vanilla. Cream butter and sugar. Add beaten eggs. Then add milk, flavoring, flour and baking powder. Roll thin, sprinkle with sugar and bake in quick oven.

WHITE COOKIES

1 cup granulated sugar, 1 cup brown sugar, 1 large cup shortening, 2 eggs, $\frac{1}{2}$ cup fresh milk, 1 teaspoon soda dissolved in 1 cup sour cream, 1 teaspoon baking powder. Bake in hot oven.

LEMON BISCUITS

1 cup granulated sugar, $\frac{1}{4}$ cup lard, 2 cups fresh milk, 2 eggs, half of 5c baking ammonia, 5c oil of lemon, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda. Mix very stiff, roll thin and bake in a hot oven.

PECAN CRISPS

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg yolk, 2 tablespoons fresh milk, 2 cups flour. Mix in order given, roll dough and spread with unbeaten egg whites and $\frac{1}{4}$ cups pecans broken. Roll slightly with rolling pin and cut into fingers 1 inch by 2 inches. Bake until golden at 350 degrees.

PEANUT BUTTER OATMEAL COOKIES

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup peanut butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup rolled oats, $\frac{1}{2}$ cups flour, 1 egg, $\frac{3}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Cream peanut butter, sugar, butter and add egg and fresh milk. Sift flour, salt, soda, baking powder and add rolled oats. Mix well. Drop by teaspoon on greased tin.

OATMEAL MACAROONS

$\frac{1}{2}$ cup shortening, 1 cup of brown sugar, 2 cups rolled oats, 1 egg, 1 teaspoon vanilla. Method: Cream shortening and sugar; add beaten egg. Add remaining ingredients and mix well. Drop by spoonfuls on buttered baking sheet and bake at 375 degrees F. until brown.

DROP COOKIES

1 cup brown sugar, $\frac{3}{4}$ cup white sugar, 2 eggs, 1 cup sour cream, 1 cup lard, 1 teaspoon soda, 2 teaspoons lemon extract, 1 cup raisins or a little more, 3 cups flour and a little salt.

OATMEAL COOKIES

1 cup brown sugar, 1 cup butter, 1 egg, $\frac{1}{4}$ teaspoon salt, 3 cups oatmeal, 1 cup or more pastry flour, $\frac{1}{4}$ teaspoon vanilla, 1 teaspoon soda dissolved in $\frac{1}{4}$ cup of boiling water. Drop on baking tin.

CARAMEL COOKIES

2 cups brown sugar, $\frac{1}{4}$ cup butter, 3 cups flour, 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder. Method: Cream butter and sugar, add beaten eggs, then other ingredients, roll thin and cut with cookie cutter. Bake in a hot oven.

OATMEAL COOKIES

2 cups fine oatmeal, 2 cups flour, 1 cup lard, 1 cup brown sugar, 1 teaspoon soda. Dissolve in $\frac{1}{2}$ cup boiling water. Roll out and put jam or dates between them or put more flour in them and drop from spoon. Very good like that.

SPICED FRUIT COOKIES

1 cup butter, $\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup water, 2 eggs, $\frac{1}{4}$ teaspoon soda, 1 teaspoon cinnamon, 1 cup dates or chopped fine, 1 cup chopped walnuts, 1 teaspoon vanilla, pinch of salt.

PEPPER NUTS (CHRISTMAS COOKIES)

1 cup shortening, 2 cups white sugar, 3 beaten eggs, 1 cup molasses and honey mixed, 1 cup coffee, 1 teaspoon soda, 2 tablespoons anise extract (less if desired) about 9 to $9\frac{1}{2}$ cups flour. 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda. Cream shortening, sugar and eggs until smooth. Stir in molasses and honey. Add coffee and extract, then flour which has been sifted with salt, soda and cloves. Mix to smooth soft dough cover and let stand in a cool place overnight. Mold the dough into long rolls, then cut portions the size of a walnut and shape in palms of hands. Makes 10 to 12 dozen. Very good.

GRAHAM WAFERS

1 cup white sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sour milk, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon baking soda (level measure), 4 cups graham flour or enough Graham flour to roll out thin. Place on a cooking sheet 10x4 inches. When baked 20 minutes take from oven cut in 3-inch squares. Makes between 3 and 4 dozen.

PEANUT BUTTER COOKIES

1 cup butter, 1 cup peanut butter, 1 cup white sugar, 1 cup brown sugar, 3 teaspoons boiling water, 1 teaspoon soda, 2 cups flour. Mix together and roll in lard. Fat in shape of pan.

GINGER SNAPS

Bring to a scald 1 cup molasses and stir in one tablespoon soda. Pour it, while foaming, over 1 cup sugar, 1 egg beaten lightly, 1 tablespoon ginger added to flour. Flour as needed to roll out.

PEANUT BUTTER COOKIES

1 cup shortening ($\frac{1}{2}$ butter $\frac{1}{2}$ lard), 2 eggs, 1 cup brown sugar, $\frac{3}{4}$ cup white sugar, 1 cup peanut butter, 2 cups flour, 1 teaspoon vanilla, 1 teaspoon soda, pinch of salt. Roll in small balls and flatten out with fork.

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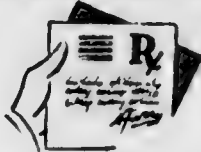
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ICEBOX COOKIES

2 cups brown sugar, 2 eggs, 1 cup butter, 4 cups flour, 1 teaspoon soda, 1 teaspoon vanilla, 1 teaspoon cream of tartar, 1 cup nut meats. Cream the butter, add sugar, cream well; add eggs. Sift flour, soda and cream of tartar together, add to first mixture. Roll in desired form and set in refrigerator to set (over night if possible). Cut in slices and bake about 30 minutes at 400 degrees.

FROSTED NUT COOKIES

These cookies are frosted before baked. Cream 1/2 cup shortening with 1 cup sugar. Add 2 beaten eggs (have white of one for frosting), 1/2 teaspoon vanilla, 1/2 cups flour sifted with 1/2 teaspoon salt and 1 teaspoon baking powder. Spread on baking sheet 1/2 inch thick, sprinkle with chopped nuts and cover with frosting made by beating 1 egg white stiff and adding 1/2 cup light brown sugar and 1/2 teaspoon vanilla. Bake. Before entirely cold, cut in squares and remove from pan.

PEANUT BUTTER COOKIES

2 eggs, 1 cup shortening, 1 cup peanut butter, 1 cup white sugar, 1 cup brown sugar, 2 teaspoons soda in a little water, 1 tablespoon cold water, 1/2 cups flour. Roll in butter. Place in greased pan and press down with fork. Bake in oven 400 degrees F.

BALL'S SUGAR COOKIES

Cream 1/2 cup butter, 1 cup sugar, 2 eggs, beaten, 1 tablespoon milk, 1/2 cups flour, sifted, 2 teaspoons of baking powder, 1/2 teaspoon salt. Mix all ingredients together, then 1 teaspoon vanilla. Roll out and cut with cookie cutter. Sprinkle with sugar and bake in oven until brown.

PEANUT KRINKLES

1/2 cup peanut butter, 1/2 cup butter, 1 cup brown sugar, 1/2 cup white sugar, 1 egg well beaten, 1 cup sifted flour, 1 small teaspoon soda. Put small pieces on cookie sheet and press down with long ends of fork. Cook 10 minutes in moderate oven. This makes 4 dozen small cakes.

DATE COOKIES

1 cup brown sugar, 1 egg, 1/2 cup butter, 1/2 cup lard, 1/2 cup sour milk, 1/2 teaspoon baking soda, dissolved in the milk, 2 cups oatmeal, 2 cups of wheat flour. Roll out like cookies. Filling: 1 pound dates, washed and sweetened with brown sugar. Spread between cookies and bake.

DROP NUT COOKIES OR COCONUT

1 cup butter or shortening, 2 cups brown sugar, 2 eggs, 3/2 cups flour, 1 teaspoon vanilla, 1 teaspoon salt, 2 teaspoons baking powder, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon, 2-3 cup chopped nuts, raisins or coconut. Cream butter and sugar, add the beaten eggs, vanilla and flour sifted with baking powder, salt and spices. Add nuts or raisins if you desire, and drop by teaspoonfuls on greased sheet. Bake in moderate oven.

MOLASSES COOKIES

1 cup molasses, 1 cup lard or shortening, 1 cup granulated sugar, 2 eggs, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon baking soda, 1 teaspoon salt. Take the molasses and put it to warm to a boil. Take from fire and let cool. Mix baking soda in molasses, stir until foamy in bowl, stir altogether, put amount flour to roll. Makes about 6 dozen.

OLD FASHIONED COOKIES

1 cup shortening, 3/4 cup sugar, 2 eggs, 1/2 teaspoon baking soda, juice 1/2 lemon, flour enough to roll about 3 cups; 1 cup nut meats ground up. Cream shortening, add sugar and eggs and lemon juice. Sift flour and baking soda; add to first mixture and work well. Roll and cut. Bake in

slow oven (275 degrees) for about 15 minutes, or until finished baking.

LEMON COOKIES

1/2 cup butter, 1/2 cups granulated sugar, 2 eggs, 1 teaspoon baking soda, 1/2 teaspoon salt, 2 teaspoons lemon extract. Put enough flour to roll. Cut to please yourself. No milk or water.

MOLASSES COOKIES

1/2 cup brown sugar, 1 cup shortening, 1/2 cup molasses, 1/2 cups oatmeal, 1/2 teaspoon salt, 1 teaspoon vanilla, 1 heaping teaspoon soda, dissolved in 1/2 cup warm water.

PINWHEEL COOKIES

1 cup sweet butter, 1 cup shortening, 3 cups flour, 1 cup sugar, 3 eggs, 1 lemon, juice and rind, 1/2 teaspoon baking soda. Cream butter and shortening, add sugar and eggs and lemon juice and rind. Sift flour and baking soda, and add to the first mixture. Mix well and add more flour if needed. Divide dough in half and to one half add enough cocoa to color a dark chocolate color. Roll out the first half and then the second half and place one on top of the other; roll like jelly roll and cut about 1/2 inch thick. Slow oven (275 degrees) for about 15 minutes or more.

PEANUT BUTTER COOKIES

1 cup lard, 1/2 cup white sugar, 1/2 cup brown sugar, 1 cup peanut butter, 1/2 cups flour, 1 teaspoon vanilla, 1 teaspoon soda, 1 egg. Cream shortening and sugar, add peanut butter, egg and vanilla. Add soda sifted with flour gradually. When well mixed, roll in small balls in flour, and place on a greased baking sheet. Press balls flat with a fork. Bake in a hot oven 5 to 10 minutes. Watch closely and when baked allow to cool before removing from cookie sheet.

SULTANA STICKS

Melt 1 1/2 ounces chocolate and 1/2 cup butter over warm water and cool. Sift 1/2 cup flour, 1/2 teaspoon baking powder, 1/2 teaspoon salt. Add 1/2 cup sultanas, 1/4 cup chopped nuts. Beat 2 eggs till thick. Add gradually 3/4 cup sugar, 1/2 teaspoon vanilla. Add chocolate and butter to egg mixture. Fold in dry ingredients. Bake in sheet pan at 350 degrees F for 25 minutes. Mark when hot and cool in pan.

CREAM COOKIES

1/2 cup lard, 3/4 cup sugar, 1/2 cup cream, 1 cup flour sifted with 1 teaspoon baking powder and pinch of salt, 1/2 teaspoon soda in 1 tablespoon warm water. Cream lard and sugar, add cream, add flour. Mix well, add soda and water. Add enough flour to make a soft cookie dough. Roll thin, cut and bake in moderate oven till light brown.

25 COCONUT COOKIES

1/2 cup butter, 1/2 cup sugar, 1 egg, beaten, 1/2 cup milk, 1/2 teaspoon lemon extract, 1 1/2 cups pastry flour, 1/2 teaspoon salt, 2 cups coconut, 2 teaspoons baking powder. Method: Cream butter and sugar, add egg, then the lemon. Stir in coconut, then milk. Last add flour, salt and baking powder sifted together. Drop, allowing space to spread. Bake 15 to 20 minutes.

WALNUT SLICED COOKIES

This is my favorite cookie recipe: Ingredients and procedure as follows: 3/2 cups cake flour, 2 1/2 teaspoons of Combination baking powder, 1/2 teaspoon salt, 2 eggs, 1 1/2 teaspoons vanilla, 1 1/2 cups brown sugar firmly packed, 1 cup broken walnut meats, 1/2 cup butter and 1/2 cup lard. Cream the butter and lard thoroughly, add the brown sugar, add the eggs one at a time. Beating thoroughly after each egg. Add the cup of broken nuts, and then the 1 1/2 teaspoons of vanilla. Then add the flour, mixing well. Make this into two rolls. Wrap into lightly floured wax paper. Chill overnight or until firm enough to slice. Turn out on a board and slice 1/4-inch slices. Bake on ungreased sheet in hot oven (425 degrees) six minutes.

DATE TUNOVERS

1/2 cup butter 1/2 cup lard, 2 cups oatmeal, 1 cup brown sugar, 2 cups flour sifted with 4 teaspoons baking powder, 2 eggs, few grains of salt, 1/2 cup milk. Cream butter and lard and sugar together, add beaten eggs, then oatmeal. Add flour and milk alternately. Roll thin, cut with large cutter about 5 inches across. Put spoonful of filling in centre. Wet edge of half-circle with water; lap wet half

over, press edge with fork, bake on greased cookie sheet about 12 minutes or until light brown in a 300 degree oven.

Filling: Stone and cut up 1 pound dates, add 1 cup raisins and 1 1/2 cups water and cook until soft and slightly thickened. Makes about 5 dozen turnovers.

MARY'S WHITE COOKIES

2 cups brown sugar, 1 cup shortening, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 1/2 teaspoon salt, vanilla to flavor, flour to stiffen, roll thin and sprinkle with sugar. Bake in hot oven.

GINGERBREAD CAKE

1/2 cup white sugar, 1/2 cup butter, creamed together; then add 2 eggs well beaten. Combine 1 teaspoon soda in 1/2 cup molasses and add to first mixture. Sift together 1 1/2 cups flour, 1 teaspoon ginger, 1 teaspoon cinnamon, 1/2 teaspoon salt. Then mix all together with 1/2 cup cold water. Bake in oven about 30 degrees.

OATMEAL COOKIES

3 cups flour, 2 cups oatmeal, pinch of salt, 2 cups brown sugar, 1 1/2 cups lard, 1 teaspoon soda dissolved in 1 cup boiling water, flour enough to roll. Bake in quick oven. Good with a date filling.

AMMONIA COOKIES

1 1/2 cups sweet milk 1 cup lard, 1 1/2 cups granulated sugar, 2 eggs, 2 tablespoons baking ammonia, 10 cents oil of lemon, 1/2 teaspoon essence of lemon. Mix well; flour enough to roll.

FROZEN CHEESE COOKIES

1 pound butter, 1 cup cottage cheese, 1 teaspoon vanilla, 1 cup flour, 1/2 cup sugar, 1 egg yolk. Press cheese

through ricer. Cream butter, add cheese, egg yolk, slightly beaten, and then sugar, flour and vanilla. Pack in moulds and place in refrigerator overnight. Slice thin. Bake at 200 degrees F for 10 or 15 minutes.

LOUISA'S FRUIT COOKIES

1 cup butter, 1 1/2 cups sugar, 3 eggs, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 cup raisins, 1 cup currants, 1 demerolapoon boiling water, 3 cups flour. Beat butter and sugar together, add eggs, beaten lightly, add the spices sifted with flour. Bake in hot oven.

HONEY GINGER COOKIES

1/2 cup butter, 1/2 cup sugar, 1/2 cup honey, 1 egg, 1/2 cup sour milk or cream, 2 teaspoons ginger, 1 1/2 teaspoons soda, 1/2 teaspoon baking powder, 4 cups flour. Cream butter sugar and honey, add 1 unbeaten egg. Sift dry ingredients and add alternately with sour milk. Drop by teaspoons on greased pan or roll out and cut. Bake in a moderate oven.

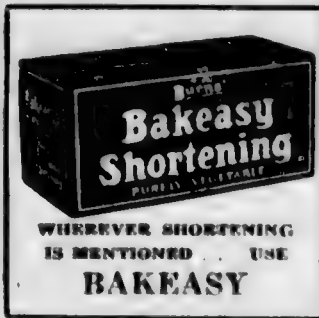
WALNUT CHEW

Part 1: 1/2 cup butter, 1 cup flour, 1/2 cup granulated sugar. Rub together and pack in greased tin. Bake in oven 10 minutes. Part 2: 2 eggs, 1 1/2 cups brown sugar, 1/2 cup walnuts,

1/4 to 1 cup coconut 2 tablespoons flour, 1/2 teaspoon baking powder, vanilla. Beat well and spread over shortbread and bake 1 hour.

NEELIE'S COOKIES

1 cup brown sugar, 1 cup butter and lard mixed, 1 cup coconut, 1 cup nut meats, 1 egg, 2 cups flour, 1/2 teaspoon baking powder, a little salt. Roll between hands and flatten out with fork on greased pans.



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Pies and Pie Crusts

ORANGE FLUFF PIE

2 eggs, 2 cup sugar, 1 cup hot water, 3 tablespoons flour, 3 tablespoons orange juice, 1 tablespoon of lemon juice, grated rind of half an orange. Mix 1 cup sugar and the flour together thoroughly. Add hot water and cook until it starts to thicken. Have egg yolks beaten with 1/2 cup sugar, add orange juice and rind, also lemon juice; add this to your cooking ingredients and cook about three minutes more. Take off stove, let partly cool; have egg whites beaten stiff, add to cooked mixture; put in baked pie shell, put in slow oven for 10 minutes to set firmly.

LEMON CAKE PIE

1 lemon, 1 cup sugar, yolks of 2 eggs beaten, 2 tablespoons flour, little salt, 1 cup milk; mix well, fold in the beaten egg whites, bake in unbaked crust. You can double this and make two deep pies. Bake a golden brown.

ONE CRUST RAISIN PIE

1 cup raisins, 1 cup sugar, 1 cup boiling water, 2 eggs, separated, 2 tablespoons flour, 1/4 teaspoon salt, juice of half a lemon or vinegar. Cook raisins in water until tender. Mix flour with half of sugar and add to raisins. Stir until thick, then add the beaten yolks of eggs, rest of sugar, salt and lemon. Then pour in baked shell and put stiffly beaten egg whites on top and brown.

HAWAIIAN PINEAPPLE PIE

4 egg yolks, 1/2 cup sugar, 1/4 teaspoon salt, 1/4 cup crushed pineapple, 1 tablespoon lemon juice, 1 teaspoon lemon rind, 4 tablespoons lemon jelly powder, 1 cup boiling pineapple juice. Beat yolks slightly, add sugar, salt, pineapple, lemon juice and rind. Cook in double boiler until custard coats on

spoon. Add hot pineapple juice to jelly powder and stir until dissolved. Blend into custard, and cook. Make meringue of the 4 egg whites, 1/4 teaspoon cream of tartar, and 1/2 cup sugar. While pineapple mixture is still soft fold in meringue. Put in baked pie shell and cover top with bits of crushed pineapple.

APPLE APRICOT PIE

1 cup apricot pulp made from dried apricots, 4 or 5 apples, 2/3 cup sugar, 1/4 teaspoon salt, 2 tablespoons flour, 1/4 teaspoon nutmeg, 2 tablespoons of shortening. Cover dried apricots with hot water, soak until tender. Cook and stir to a smooth sauce. Peel, core and slice apples. Mix dry ingredients, then cream in shortening to make a flour and 1/4 teaspoon salt, 2-3 cup crumb mixture. Pie crust: Sift 2 cups shortening. Cut in shortening until mixture is mealy, slowly add in 6 to 8 tablespoons water, using as little as possible. Divide dough (chill dough if you like extra flaky pastry). Roll out lower crust and line pie plate. Lay in the apples, sprinkle with crumb mixture then pour in cooked apricot sauce. Cover with whole or lattice crust. Bake in hot oven (450 degrees F.) for 10 minutes. Reduce heat to moderate oven (350 degrees F.). Bake 30 minutes longer.

PINEAPPLE PIE

1 large can pineapple (crushed) and an equal part of water. Boil and add 1 1/2 cups sugar and 4 large tablespoons flour mixed with water. Cook well then remove from the fire and add 3 egg yolks well beaten and stir well. Add piece of butter and a little salt. Pour into baked shells. Spread meringue on top.

PUMPKIN PIE

2 pounds pumpkin, 2 pound sugar, 1 cup water, juice and peeling of 1/2 lemon. Make a syrup with sugar, water, let boil for 10 minutes, then add pumpkin and let cook for 1 hour or until the pumpkin is cooked. Then add lemon and let cook for 10 minutes. Cook crust before then. When all cooked make meringue with 3 egg whites beaten stiff, then add sugar and beat again. Put on pie and put in oven until brown.

PUMPKIN PIE

1 can pumpkin, 4 tablespoons butter, 4 eggs, 1 1/2 cups brown sugar, nutmeg to taste. Mix eggs, butter and sugar together, add to pumpkin with nutmeg. Put uncooked into pie shells and bake. Have a top covering. This makes two large pies.

BLUEBERRY PIE

2 tins blueberries, 1 tablespoon vinegar, 3 cups water, 4 tablespoons cornstarch, brown sugar to taste. Cook together berries, water, vinegar and sugar. Thicken with cornstarch. Put in uncooked top and bottom pie shells. This makes two large thick pies.

RAISIN AND ORANGE PIE

2 oranges, 2 cups seeded raisins, 1 1/2 cups hot water, 3 tablespoons of minute tapioca, 1/2 cup brown sugar, yolks of two eggs. Put raisins and oranges through food-chopper, add hot water and orange juice to this chopped mixture, add tapioca and sugar and cook until transparent in double boiler; add well-beaten egg yolks and cook until thick. Turn into baked pie shell and cover with meringue made from whites of eggs and sugar. Bake in moderate oven until brown.

HOT WATER PIE CRUST

1 cup lard, 1/2 cup boiling water, 2 teaspoons salt, 2 1/2 cups flour, 1/2 teaspoon baking powder. Mix well and chill overnight.

ORANGE PIE

1 1/2 cups white sugar, 2 egg yolks, 1/4 teaspoon butter, juice of 1 orange, 2 heaping tablespoons cornstarch, 2 cups boiling water. Mix sugar, yolks, butter and orange juice; dissolve cornstarch in a little cold water; lastly pour in gradually boiling water, place on stove and boil until quite thick. When cool place in baked pie shell, cover with egg whites. Place in oven until slightly browned.

VINEGAR PIE

Beat 2 egg yolks with 1/2 cup sugar, 2 1/2 tablespoons of flour, 1 tablespoon butter, 1/2 cup cold water. Cream until smooth, then add 1 cup of boiling water and 3 tablespoons of vinegar. Cook until thick. Pour into a baked shell. Put meringue on top and brown in the oven.

SWEET APPLE PIE

5 large or 6 small sweet apples, grated, 2 eggs, 1 cup sweet milk, 2

tablespoons granulated sugar, 1/2 teaspoon salt, a pinch of nutmeg, 1 teaspoon butter. Pare and grate the sweet apples, add beaten egg then spice and sugar and salt. Stir well, add milk. Fill uncooked crust, then add butter cut in little bits over the top of the filling. Bake 1 1/2 hour. You can top with whipped cream or it is good without. Makes 1 pie.

MEXICAN DATE PIE

2/3 cup white sugar, yolk of 2 eggs, 1/2 cup each of milk and cream. Beat all together. Chop dates to cover well the bottom of unbaked shell. Pour mixture over dates and bake slowly. Put meringue on top and brown in the oven.

LEMON PIE FILLING

1 cup granulated sugar, 2 egg yolks, juice and rind of 1 lemon and orange, 1 1/2 cups boiling water, 2 level tablespoons cornstarch, pinch of salt, butter. Cream sugar and yolks. Add juice and rind of lemon and orange, then boiling water, cook in double boiler, then add starch and salt. When thick and cooked add 1 tablespoon butter. Cool, fill baked pie shell topped with meringue. If whites are beaten stiff and added to filling you will find it a delicious lemon pudding.

PUMPKIN PIE

1 1/2 cups pumpkin, 1 tablespoon of flour, 1/4 teaspoon salt, 1/4 teaspoon of ginger, 1/4 teaspoon cinnamon, 2 eggs, 1 cup sugar, 1 1/2 cups milk. Mix dry ingredients together to prevent lump. Bake in an uncooked crust.

BUTTERSCOTCH PIE

1 cup brown sugar, 1 tablespoon butter, melt together and brown over blaze. In another dish place 2 tablespoons flour, 2 tablespoons milk and 1/2 cup boiling water and 2 eggs. Save 1 white for top; place in a cooked pie crust and brown top.

COCONUT CUSTARD PIE

4 eggs slightly beaten, 1/2 cup sugar, 3 cups milk scalded, 1/4 teaspoon salt, 1 cup coconut, 1 pie shell. Combine eggs, sugar and salt, add milk stirring constantly. Add coconut. Pour into pie shell. Bake in hot oven (450 degrees F.) 10 minutes, then decrease heat to slow (300 degrees) and bake 30 minutes longer, or until knife inserted comes out clean. Cool.

PEANUT BUTTER PIE

Heat 2 cups milk, then add it gradually to the yolk of 2 eggs which have been beaten with 1/2 cup sugar. Place on stove again and while it is cooking add 1/2 scant cup of peanut butter. Cook until quite thick, remove from fire and cool, flavor with lemon or orange extract. Pour into an unbaked pie shell and put in oven and when partly done remove from oven and cover with beaten egg whites, then finish baking.



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GRAPE LEMON CREAM PIE

1 1/2 cups sweetened condensed milk, 1/2 cup lemon juice, 1 cup halved and seeded sweet grapes. Stir ingredients together without cooking until mixture thickens, then turn into baked pie shell and chill thoroughly for serving; may be topped with whipped cream.

MOCK MINCE-MEAT PIE

1/2 cup currants, 1 1/2 cups raisins, 1/2 cup mixed peel, 1 1/2 cups minced suet, 8 large apples, 2 tablespoons lemon extract, 2 teaspoons vanilla extract, 1 teaspoon salt, 2 1/2 cups granulated sugar. Mix all these ingredients together and bake with 2 crusts. Enough for three pies.

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Banana	Cherry, Red	Ginger	Maple	Fruit	Tutti Frutti
Butterscotch	Cherry, Bk.	Ginger Beer	Mint Garden	Peach	Spearmint
Bk. Walnut	Cranberry	Ginger Ale	Mixed Fruit	Quince	Vanilla
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CHICKEN SALAD A LA PONTIVY (French Recipe)

One boiled chicken, 1 cup crisp celery, salt, ½ pint mayonnaise, 1 head lettuce, celery tips, stuffed olives, radishes, 1 cup mushrooms, 2 hard-boiled eggs, ¼ cup pickles. Grind chicken, add chopped celery and pickles, cut in small dice a little fine salt, pour in the mayonnaise, mix together. Pile the mixtures on cup shaped lettuce leaves and garnish with strip of radishes, celery tips, stuffed olives, fine cut mushrooms and sliced hard-boiled eggs.

COTTAGE CHEESE GELATIN SALAD

1 package lime gelatin, 1 cup hot water, ½ cup pineapple juice, 1 cup cottage cheese, ½ cup whipped cream. Mix hot water and pineapple juice with gelatin, set in refrigerator to congeal (not too firm). Then mix cottage cheese with whipped cream, blend well and add to jelly mixture. Mix real well (use an egg beater), pour into a dish and put in refrigerator again to set. Serve on lettuce.

CHRISTMAS CRANBERRY SALAD

1 pound cranberries, 5 cups sugar, let simmer 20 minutes in not much water, let cool; add 1 dozen marshmallows cut in slices, 1 cup cut-up walnuts, 1 cup cut-up celery diced, 1 small can pineapple shredded, no juice. When time to serve put on lettuce leaf with whipped cream on top and a red maraschino cherry on top.

FLUTED EGG SALAD

6 hard-boiled eggs, 3 tablespoons India relish, ½ teaspoon salt, dash of pepper, 3 tablespoons mayonnaise, 1 teaspoon vinegar. Flute eggs by cutting with sharp knife in saw tooth fashion around centre of egg, cutting through to yolk. Open and remove yolks. Mash yolks. Add remaining ingredients and mix thoroughly. Heap filling into the white and place three halves in a bed of crisp lettuce. Garnish centre with mayonnaise and sprinkle lightly with paprika.

DUTCH CUCUMBER SALAD

2 cucumbers, 1 small onion, 2 tablespoons tarragon vinegar, 1 teaspoon salt, ¼ teaspoon pepper, 1 pint sour cream. Method: Peel and slice cucumbers and onion and combine. Sprinkle with salt and allow to stand in the refrigerator for ½ hour. Then place in cheesecloth and squeeze out all liquid. Put in bowl and sprinkle with pepper, add the vinegar, then sour cream. Toss together lightly. Can be served with hot or cold fish. Serves about five.

CABBAGE SLAW

3 cups cabbage finely shredded, 1-3 cup vinegar, 2 tablespoons sugar, 1 teaspoon salt, dash each of pepper and paprika, ¼ cup mayonnaise, ¼ cup cream whipped; crisp cabbage by allowing it to stand in ice water. Drain and dry thoroughly. Add vinegar, sugar and seasoning 10 minutes before serving. Drain again. Toss lightly together with dressing made by folding mayonnaise into whipped cream. Arrange on crisp lettuce.

ASPARAGUS RING SALAD

1 can asparagus tips, ½ green pepper cut in four ¼-inch rings, ½ cup mayonnaise, 1 tablespoon pimento finely diced, 1 tablespoon caper. Insert 5 or 6 asparagus tips through each pepper ring. Place on boat-shaped bed of crisp romaine. Garnish with mayonnaise sprinkled with diced pimento and capers.

ORIENTAL SALAD

1½ cups cold cooked rice, 1½ cups salmon flaked, ½ teaspoon salt, ½ teaspoon paprika, 8 stuffed olives sliced, 1 cup of mayonnaise. Toss ingredients lightly together. Serve on crisp lettuce. Garnish with parsley.

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ROAST BEEF AND STRING BEAN SALAD

1 tablespoon mayonnaise, 3 tablespoons salad oil, 3 tablespoons vinegar, 1 teaspoon salt, ¼ teaspoon pepper. Dash of paprika, 2 cups cooked string beans, 1 cup roast beef diced. Blend mayonnaise, oil, vinegar, salt, pepper. Add paprika and combine with beans. Chill 1 hour. Drain. Add roast beef and toss together lightly. Pile in centre of salad bowl and arrange around the base thin slice of radishes overlapping one another. Garnish top with additional mayonnaise dusted with paprika.

TOMATO SALAD

Slice thin layer off top of required number of tomatoes, scoop out pulp. Dissolve one package of lemon jelly in two cups boiling water, when cool then cut tomato to resemble flower. Place on lettuce leaf and put celery mixed in mayonnaise in centre.

MACEDOISE SALAD

1 cup cooked carrot strips, 1 cup cooked potato cubes, 1 cup string beans, 2 tablespoons finely chopped parsley, shredded lettuce, French dressing. Arrange shredded lettuce on salad plates. Mix vegetables with the French dressing, put spoonful on each plate and serve.

TUNA FISH SALAD

1 can white tuna fish, ½ cup celery, 6 small sweet pickles, 1½ pimento. Mix with mayonnaise or salad dressing.

STUFFED EGG SALAD

5 hard-boiled eggs, 1 tablespoon vinegar, 2 tablespoons mayonnaise, ¼ teaspoon salt, 4 tomatoes. Cut in 16 wedges. Cut eggs in 2, remove yolks. Mash with vinegar, mayonnaise. Put yolks back. Put eggs, tomatoes on crisp lettuce and strips green pepper. Serves six.

COMPLEXION SALAD

1 box lemon Jello, 1 cup grated pineapple, 1 cup grated carrots, uncooked; ½ cup nuts chopped. Mix Jello by adding 1 cup hot water, 1 cup pineapple juice, then add pineapple, carrots and nuts.

SALAD BOWL

Cut celery fine, 1 cup; 1 cup green onions, fine; 1 head lettuce, 2 big tomatoes cut in ½'s; ½ cup radishes, cut fine; put in bowl with salt, ¼ cup French dressing.

CABBAGE SALAD

2 cups cabbage cut fine, 1 cup cucumbers diced, ½ cup thinly sliced new onions, 2 big tomatoes sliced, 2 hard-boiled eggs, ½ cup French dressing, 1 head lettuce. Put cabbage, cucumbers, onions, eggs and lettuce in bowl. Then add French dressing. Put tomatoes on top. Serves 6 to 7.

PEA SALAD

1 can of peas, 6 sweet pickles, cut fine, 3 tablespoons cheese cut fine, 3 hard-boiled eggs, salad dressing.

VEGETABLE SALAD

1 cup diced celery, 1 cup green peas, ½ cup diced cooked potatoes, ½ cup diced carrots, onion finely chopped, salt and pepper, mayonnaise. Mix ingredients with a fork to prevent mixture becoming mashed up. Arrange attractively on crisp lettuce and garnish with ripe olives, pimento strips and parsley. Serve cold.

ORANGE BANANA SALAD

3 oranges, 3 bananas, 3 teaspoons lemon juice, ¼ cup finely chopped nuts, lettuce, mayonnaise. Peel the oranges. Cut into ¼-inch slices. Cover with two length-wise ½ bananas. Sprinkle with lemon juice and roll in nuts. Top with sliced orange. Garnish with mayonnaise and maraschino cherry.

GRAPE SALAD

Lettuce, pears halved, grapes. Place a half pear upside down on a lettuce leaf. Half the grapes and take out the seeds. Arrange them over the pear so as to look like a bunch of grapes. Put a little piece of the stem into the pear at one end and serve with mayonnaise dressing.

TOMATO ASPIC

Tomato aspic with chicken salad centre. Garnish with pineapple slices. Serve with hot cheese biscuits, coffee and not much else.

PEAR SALAD FOR TWO

Five cents cream cottage cheese, ½ head lettuce, 2 green onions, ½ green sweet pepper, ½ sweet apple, 5 sticks celery hearts, salt and pepper to taste, ¼ cup mayonnaise mixed, 2 tablespoons cream, 1 large pear peeled and cut in half. Cut or shred lettuce, onion, pepper, apple, celery, season with salt and pepper; peel and cut in half a large pear, scoop out centre and fill with cottage cheese, sprinkle with paprika for color; put half pear on bed of lettuce; put chopped salad around pear, add mayonnaise to please.

BUTTER BEAN SALAD

2 cups cooked beans cut in pieces, 2 cup celery diced, 2 tablespoons onion finely chopped, 1 teaspoon salt, 2 tablespoons green pepper finely chopped, 1½ tablespoons pimento chopped, ¼ cup mayonnaise, 2 tablespoons of grated cheese. Toss lightly together all ingredients except cheese. Arrange in crisp lettuce cups and sprinkle with cheese.

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A wholesome combination of Nature's pure grain foods. Wheat, Rye and Flax, containing pronounced laxative qualities as well as high food value. Regular use will relieve constipation. For hot cereal breakfast for five persons: Stir 1 cup Sunny Boy Cereal into 4 cups boiling water; add 1 teaspoon salt and cook for 20 minutes. Serve with cream and brown sugar.

SUNNY BOY MEAT LOAF

1½ lbs. grated beef, ½ lb. grated pork, 1 cup Sunny Boy; 1 teaspoon salt (small); dash of pepper; 2 eggs; 1 small onion (chopped fine). Method: Combine all the ingredients and mix well together. Bake in oven 1 hour. If desired a can of tomatoes (strained) can be poured over this after well browned.

SUNNY BOY COOKIES

1½ cups Sunny Boy Cereal; 1½ cups Sunbake flour; 1½ cups white sugar; ¼ cup shortening; ½ teaspoon salt (small); 3 teaspoons baking soda; 1 teaspoon ginger; 1 teaspoon nutmeg; 1 teaspoon cinnamon. Method: Mix all dry ingredients well together, then add three quarters cup Rogers' Syrup (warm) and 1 well beaten egg. Form into balls, put in pan for apart, and bake in moderate oven.

SUNNY BOY MUFFINS

1 Egg; ½ cup sugar; 2 teaspoons lard; 1 cup sour milk; 1 teaspoon soda; ½ teaspoon salt; 1 cup Sunny Boy; 1 cup Sunbake Flour. Method: Mix in order given. Dissolve soda in milk, stir, then add dry ingredients, turn into greased muffin pans. Bake in hot oven 25 minutes.

SUNNY BOY LOAF

2½ cup brown sugar; 1 teaspoon butter; 1 egg; 1 cup raisins; 1 cup sour milk; 1 cup Sunbake White Flour; 1



TROPIC SALAD

2 bananas diced, 1 tablespoon lemon juice, ½ tablespoon confectioner's sugar, ½ cup dates, seeded and cut in pieces; ½ cup nut meats broken, ½ cup celery cut in thin strips, dash of salt, 1-3 cup mayonnaise, 1-3 cup cream. Method: Sprinkle bananas with lemon juice and sugar. Chill 10 minutes. Add dates, nuts, celery and salt. Toss together lightly with dressing made by folding mayonnaise and 2 additional tablespoons each of lemon juice and sugar into whipped cream. Serve on crisp lettuce. Garnish with rings of maraschino cherries. May also be served in small cream puffs. It's very good.

Cup Sunny Boy; 1 teaspoon soda. Method: Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

CRANBERRY SALAD

1 cup celery cut fine, 2 packages lemon Jello, 3 cups liquid juice and water from 1 can crushed pineapple, 1 pound uncooked cranberries, put through chopper, ¼ cup sugar, nuts and grapes.



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ORANGE PIE

1½ cups orange juice, 1 cup sugar, grated rind of 1 orange, 2 egg yolks, 1 tablespoon butter, 2 tablespoons cornstarch. Mix orange juice, rind and butter in pan. Bring to boiling point and add sugar, cornstarch and egg yolks. Mix together stir until thickened and clear. Put in baked pie shell. Make meringue with 2 egg whites, 2 tablespoons sugar.

HONEY PUMPKIN PIE

¾ cups cooked pumpkin, 1 cup liquid honey, 1 teaspoon cinnamon, 3 eggs, ½ teaspoon cloves, ½ teaspoon ginger, ½ teaspoon salt, 1½ cups of milk, 2 tablespoons butter, ½ pint of heavy cream. Simmer pumpkin. Remove from heat and add spices, salt, honey. Separate eggs. Beat egg yolks, add milk and butter. Add to pumpkin

Beat egg whites stiff, fold in. Pour into 2 unbaked pie shells. Bake in hot oven 450 degrees for 10 minutes. Reduce to moderate 350 degrees and bake until done. Cool, top with whipped cream.

VINEGAR PIE

Beat four egg whites until stiff but not dry. Add 1 cup of sugar gradually. Stir in 1 cup mild vinegar. Bake as you would a custard pie.

CALIFORNIA PRUNE PIE

2 cups cooked prunes, 1 orange, ½ cup brown sugar, ½ teaspoon salt, 2 tablespoons butter, 1 cup liquid from prunes, 2 tablespoons of cornstarch. Put in baked pastry shell and chill. Serve with whipped cream or put a meringue of 2 egg whites beaten stiff and flavor with a few drops of lemon extract and brown in oven.

ANGEL PIE

Beat 4 egg whites until frothy, add ¼ teaspoon cream of tartar. Beat until stiff, gradually beat in 1 cup sugar until glossy, spread in well greased pie pan. Bake 1 hour—275 degrees for 20 minutes, 300 degrees for remainder. Beat 4 egg yolks until thick gradually beat in ½ cup sugar, 3 tablespoons lemon juice, 2 tablespoons lemon rind grated. Cook in double boiler until thick. Stir contents when cool. Whip ½ pint of cream. Spread ½ on meringue then custard the remaining cream. Let stand in refrigerator 24 hours.

LEMON PIE

½ cup flour, 5 tablespoons cornstarch, 1½ cups granulated sugar, ½ teaspoon salt, 2 tablespoons butter, 2½ cups boiling water, 3 egg yolks, ¼ cup lemon juice, 2 tablespoons lemon rind, baked pie shell. Combine flour, cornstarch, sugar and salt. Stir in boiling water. Stir and cook until mixture thickens smoothly and no raw starch flavor remains. Stir in slightly beaten yolks. Stir and cook over boiling water until egg thickens, remove from heat and stir in lemon juice, rind and butter. Cool, put in baked pie shell or tart shells, cover with meringue of the 3 egg whites. Few grains salt and 6 tablespoons sugar. Brown delicately in slow oven 300 degrees.

LEMON SPONGE PIE

1 cup white sugar, 2 tablespoons flour, piece of butter size of a walnut, 1 cup sweet milk, 2 egg yolks well beaten, juice and grated rind of 1 lemon. Mix all ingredients together, beat whites of eggs to a stiff froth and stir into mixture. Bake in uncooked pie crust 30 or 40 minutes.

PEACHY PIE

8 to 10 yellow peaches, 1 tablespoon lemon juice, ½ cup sugar, 2 tablespoons flour, ¼ teaspoon salt, 1-3 cup chopped almonds. Slice pitted peaches, add lemon juice. Mix dry ingredients including almonds. Mix with peaches. Line pie plate with flaky pastry brush bottom with shortening and add fruit. Cover with lattice top.

LEMON CREAM PIE

1 can condensed milk, ½ cup lemon juice, grated rind of 1 lemon, ¼ cup whipping cream, 2 tablespoons confectioner's sugar. Blend condensed milk, lemon juice and grated rind. Pour into graham cracker crust. Cover with whipped cream, sweetened with sugar. Chill before serving.

Graham Cracker Pastry: ¾ cups fine graham cracker crumbs, 3 tablespoons shortening, 2 tablespoons of sugar, ½ teaspoon salt. Blend shortening sugar and salt together. Add the cracker crumbs and knead. Press in pie tin and bake.

FRENCH APPLE PIE

Crust: 1 cup flour, ½ teaspoon salt, 1-3 cup shortening. Blend with pie blender, then add 4 tablespoons ice cold water.

Filling: Peel and core 5 or 6 tart juicy apples, slice thin, mix together with apples ½ cup sugar, ½ teaspoon nutmeg, 2 tablespoons flour, then place in pie shell.

Topping: Cream together ½ cup of butter, ½ cup brown sugar, work in 1 cup flour with pie blender until fine and crumbly, then dot the top of the apples with dots of butter, then take the crumb mixture and sprinkle on top of the apples. Bake in oven at 425 degrees for 15 minutes, turn down to 350 degrees to finish baking.

ADELAIDE'S BANANA CREAM PIE

Into each baked pie shell slice 1½ bananas. Over this pour the following cream filling: ¾ cup white sugar, 1 cup milk, 2 egg yolks. Put on stove to boil, thicken with 2 tablespoons cornstarch, add 1 teaspoon vanilla, cook until thick. Pour over sliced bananas in shell. Into a large mixing bowl slice thinly two bananas add 1 cup white sugar, beat well, add 1 teaspoon cream of tartar, then the beaten white of 1 egg. Beat all together 20 minutes. Pour meringue on top of pie.

PIE CRUST

Rub with a pastry blender 6 cups of flour, 1 tablespoon sugar, 1 teaspoon salt, 1 teaspoon baking powder, ½ cup ice cold water, ½ lemon juice, 1 pound lard, add lemon juice with water.

APPLE SNOW

(As Toppings for Pies)

Put in bowl 1 egg white, 1 very large apple grated, 1 cup granulated sugar. Beat with a rotary egg beater. Beat hard until stiff enough to hold peak.

CHEESE PIE

1 cup sugar, 3 eggs, 1 grated lemon rind, ¼ cup butter, 2 cups cottage cheese, 1 tablespoon cornstarch. Cream sugar and butter together. Add one at a time three well beaten eggs, beating after each addition. Add cottage cheese and put through a ricer mixed well with cornstarch and the grated lemon rind. Beat all together and pour into a pastry lined pie dish. Bake from 30 to 40 minutes in a 350 degree Fahrenheit oven or a little longer. Serve cold garnished with whipped cream.

COCONUT CUSTARD PIE

4 eggs slightly beaten, ½ cup sugar, ¼ teaspoon salt, 3 cups milk scalded, 1 cup coconut, line a deep 9-inch pie plate with pastry. Combine eggs, sugar and salt, add milk, stirring constantly. Add coconut, pour into pie

shell. Bake in hot oven 450 degrees Fahrenheit 10 minutes. Then decrease heat to slow. Bake 30 minutes longer or until knife inserted comes out clean.

LEMON PIE WITH GRAHAM CRACKER CRUST

16 large graham crackers, ¼ cup sugar, ½ cup melted butter. Roll the crackers, add sugar and butter and mix well. Line a pie plate with this mixture.

Filling: 1 cup sugar, 1½ cups boiling water, 2½ tablespoons cornstarch, 1½ tablespoons flour, 1 teaspoon salt, 2 eggs, ½ cup lemon juice. Sift dry ingredients, add water and cook in double boiler until thick. Add slightly beaten egg yolks and cook 2 minutes longer. Then add lemon juice and turn into pie shell.

Meringue: Egg whites stiffly beaten, add sugar and ½ teaspoon baking powder. Cover pie and brown in oven.

SWEETHEART COCONUT CREAM PIE

1½ cups scalded milk, 1-3 cup sugar, ¼ teaspoon salt, 2 tablespoons cornstarch, yolks of 3 eggs, 1 tablespoon butter, ½ cup shredded coconut, ¼ teaspoon vanilla, a fistful of white raisins. Add the sugar, cornstarch and salt to egg yolks. Pour scalded milk into this and cook in a double boiler until thickened, stirring carefully. Add butter, vanilla, coconut, and raisins, cook a little longer and pour into a pie tin lined with pastry. Bake in a hot oven.

PUMPKIN PIE

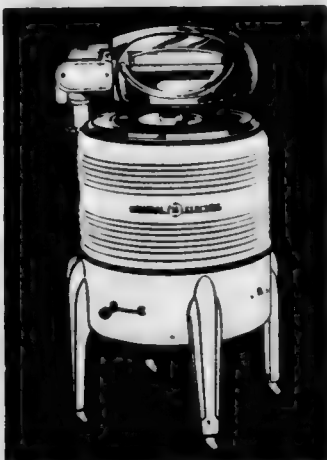
2 slightly beaten eggs, ¾ cup granulated sugar, ½ teaspoon nutmeg, ½ teaspoon cloves, ½ teaspoon cinnamon, ½ teaspoon ginger, pinch of salt. Mix well and add 1 cup pumpkin, 1 cup rich milk. Bake in uncooked pie shell.

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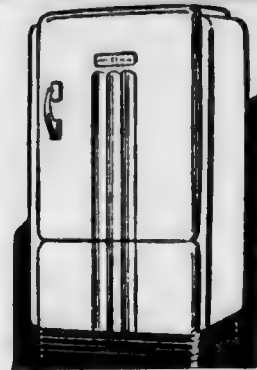
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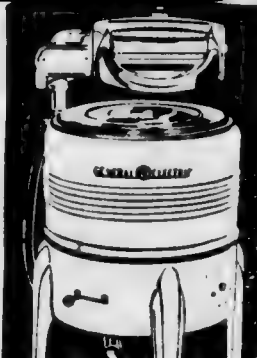
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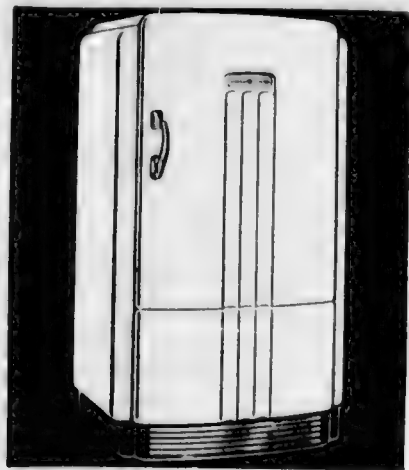
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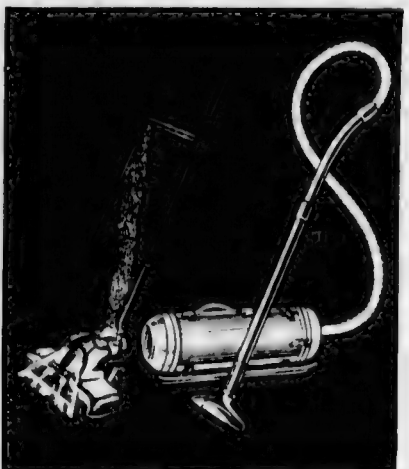
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Cakes

APPLE SAUCE CAKE

2 cups white sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup butter, 2 cups hot apple sauce (unsweetened), 2 tablespoons cocoa, $\frac{1}{2}$ cup raisins, $3\frac{1}{2}$ tablespoons soda dissolved in 1 tablespoon hot water, $3\frac{1}{2}$ cups flour, 1 teaspoon of cinnamon.

EXCELLENT CAKE

4 cups flour, 1 teaspoon soda, 11 cloves, cinnamon and ginger, $\frac{1}{2}$ teaspoon salt, 2 cups brown sugar, 1 cup butter, 2 eggs, 1 cup sour milk, 1 cup each raisins, currants and walnuts. Sift together thoroughly flour, soda, salt and spices, add sugar, dredge fruit with a little flour and add to mixture. Sift all together, then add melted butter, beaten eggs and sour milk. Bake in buttered pan 1 to $1\frac{1}{2}$ hours in moderate oven.

CHERRY CARNIVAL CAKE

$\frac{1}{2}$ cup shortening, 2 tablespoons baking powder, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup milk, $\frac{3}{4}$ teaspoon salt, 2 cups cake flour, 1 tablespoon lemon juice, 4 egg whites. Measure shortening, sugar and $\frac{1}{2}$ cup milk into mixing bowl. Beat until light and fluffy. Sift dry ingredients and add alternately with remaining $\frac{1}{2}$ cup milk; add flavoring. Fold in egg whites, stiffly beaten, but not dry; use two greased 8-inch layer cake pans. Bake in moderate oven 25 minutes.

STANDARD CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar, $2\frac{1}{2}$ cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup milk, 2 eggs. Mix and sift flour and salt and baking powder, cream butter, add sugar gradually and cream thoroughly with butter, add yolk of eggs which have been beaten until thick and light, add milk and sifted flour alternately, fold in stiffly beaten egg whites, bake in layers 35 minutes at 350 degrees F.

Lemon Filling: 1 cup confectioner's sugar, $\frac{1}{2}$ cup lemon juice, 1 teaspoon salt, 2 eggs, 2 cups coconut. Place sugar, lemon juice, salt, egg yolks in double boiler, beat lightly with egg beater, cook five minutes or until thick, stir constantly, remove from fire and coconut; cool and put between cake. Cover icing on cake with coconut.

HUSBAND'S CAKE

$\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups sugar, 1 cup tomato soup (canned), $\frac{3}{4}$ cup water, 3 cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, $1\frac{1}{2}$ teaspoons cinnamon, 1 teaspoon cloves, $1\frac{1}{2}$ teaspoons nutmeg, $1\frac{1}{2}$ cups raisins, $1\frac{1}{2}$ cups chopped nuts. Measure shortening and sugar into bowl. Blend together. Combine tomato soup with water and soda. Add shortening mixture alternately with all sifted dry ingredients. Stir in nuts and raisins. Pour into a tube pan and bake 1 hour.

WAR CAKE

2 cups raisins, 1 tablespoon lard, 2 cups sugar, either kind, 1 teaspoon salt, 2 cups boiling water, let boil five minutes and stand until cold; add 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon cloves, $3\frac{1}{2}$ cups flour. Bake in a slow oven 45 minutes.

ORANGE CAKE

2 eggs, salt, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, $\frac{3}{4}$ cup sour milk, 2 cups flour, 1 good orange, 1 teaspoon baking soda, salt. Put raisins and orange through the chopper.

OATMEAL CAKE

2 cups oatmeal, 2 cups flour, 1 cup brown sugar, 1 teaspoon soda, 1 cup butter, 1 pound dates cooked. Mix with hands oatmeal, flour, butter and sugar together. Put layer in bottom of cake tin and then a layer of cooked dates and then another layer of cake mixture, and bake.

BANANA CAKE

$\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 cup mashed bananas (through sieve), 2 cups flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{3}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt. Cream shortening and sugar, add well beaten eggs and mashed bananas and sour milk; add sifted dry ingredients. Bake in two layers 20 to 25 minutes.

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RAISIN CAKE

Rub 1 cup butter into $3\frac{1}{2}$ cups flour to which has been added 2 teaspoons baking powder, 1 cup fine white sugar and 1 pound raisins cut in half. Beat 3 eggs, vanilla, 1 cup sweet milk, $\frac{1}{2}$ teaspoon salt and add to first part. Bake in loaf tin.

HOT MILK SPONGE CAKE

Put 2 eggs into a bowl and beat well with a rotary beater. Add $\frac{1}{2}$ teaspoon salt, 1 cup granulated sugar, gradually beating well with rotary beater. Add 1 teaspoon lemon extract, then beat in 1 tablespoon butter which has been melted in $\frac{1}{2}$ cup boiling milk. Sift together 1 cup flour and 1 teaspoon baking powder and add all at once beating out the lumps with the beater. Pour quickly into a greased tin eight inches square and bake about 30 minutes in a moderate oven 350 degrees.

TOMATO SOUP CAKE

1 egg, salt, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, 1 teaspoon of baking soda, 1 can tomato soup, $1\frac{1}{2}$ cups flour, 1 cup dates, 1 cup walnuts (cut fine), 1 teaspoon cloves, 1 teaspoon cassia, $\frac{1}{2}$ teaspoon nutmeg. Bake in moderate oven for 30 minutes.

WALNUT CAKE

Cream $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup white (fine) sugar, 2 egg yolks until creamy, add alternately 1 cup sweet milk, 2 cups sifted flour, combined with 2 teaspoons baking powder and 1 cup chopped walnut meats, $\frac{1}{2}$ teaspoon salt and lastly stiffly beaten whites of 2 eggs. Bake in loaf tin.

PEANUT CAKE

$1\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sugar, 1 egg, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda, 1 cup buttermilk, 1 cup ground salted peanuts. Beat shortening, sugar and egg thoroughly. Add flour, also other ingredients and peanuts. This is very good if it is topped with caramel icing.

FEATHERWEIGHT WHITE CAKE

1 cup sugar, $\frac{1}{2}$ cup shortening, 2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 3 egg whites, $2\frac{1}{2}$ cup milk, 1 teaspoon vanilla. Method: Mix shortening with sugar until light. Stir in alternately, milk and sifted dry ingredients. Fold in egg whites which have been beaten until stiff but not dry. Add vanilla. Turn batter into two greased layer pans. Bake in a moderate oven (350 degrees F.). Ice with any icing desired.

COFFEE CAKE

$1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups molasses, 1 cup butter, 1 egg, 1 teaspoon soda, 2 teaspoons cream of tartar, 4 cups flour, 1 teaspoon nutmeg, 2 teaspoons cloves, 1 pound seeded raisins chopped fine, 1 cup strong coffee.

DATE LOAF CAKE

2 tablespoons of butter, 1 cup brown sugar, 3 eggs, $\frac{1}{2}$ cup sour milk, 1 pound dates, $\frac{1}{4}$ pound mixed peel 10 cents English walnuts cut up fine, 1 teaspoon baking soda dissolved in the milk, 1 dessert spoon of vanilla, 2 level cups of flour. Bake about two hours in medium hot oven.

CHERRY CAKE

$\frac{1}{2}$ cup butter, 2 eggs beaten, $\frac{3}{4}$ cup white sugar, 2 tablespoons milk, 1 cup candied cherries, 1 teaspoon baking powder, 2 small cups of flour, bake in loaf for an hour. Mix as usual. Bake in oven 350 degrees.

SULTANA CAKE

1 cup butter, $\frac{1}{2}$ cup white sugar (scant), 3 eggs (beaten), 3 cups flour, 1 pound of citron peel, 1 pound sultana raisins (chopped), 2 teaspoons baking powder, 1 cup sour milk, 1 teaspoon essence of lemon. Cream butter, add sugar, egg flour, baking powder, then other ingredients. Bake in loaf tin. Have measurements exact or your cake will be spoiled. Bake for one hour in oven at 400 degrees. Does not need icing.

CHERRY CAKE

1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs (well beaten), 1 cup sour milk, 1 teaspoon salt, 1 cup cherries (not much juice), 2 cups flour (sifted), sugar all together and bake in layers.

APPLE SAUCE CAKE

2 cups sifted flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, 1 cup white sugar, 2 eggs unbeaten, 1 cup nut meats broken coarsely, 1 teaspoon baking soda, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup butter, 1 cup raisins cut, $1\frac{1}{2}$ cups thick apple sauce. Cook slowly one hour.

BUTTERSCOTCH CAKE

$1\frac{1}{2}$ cups of brown sugar, $\frac{1}{2}$ cup of shortening, 2 eggs, $1\frac{1}{2}$ cups of flour, $2\frac{1}{2}$ teaspoons of baking powder, $\frac{1}{2}$ teaspoon of baking soda, a few grains of salt and $\frac{1}{2}$ cup of cold strong coffee and $1\frac{1}{2}$ cup of finely chopped walnuts (if desired). Method: Cream shortening, add sugar gradually, then add the well-beaten eggs. Next add the coffee alternately with the sifted dry ingredients. Then the walnuts if desired. Blend thoroughly and pour into two well greased 8-inch cake tins. Bake in moderate oven about 30 minutes.

HUSBAND'S CAKE

$\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup white sugar, 1 cup tomato soup (canned, not cream tomatoes), $\frac{3}{4}$ cup milk, 1 teaspoon soda, $\frac{3}{4}$ teaspoon salt, 3 cups pastry flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, 2 cups raisins cut, 1 teaspoon cloves, $1\frac{1}{2}$ teaspoon nutmeg, 2 cups nut meats chopped. Combine tomato soup with milk and soda, add to shortening mixture, cook 1 hour slowly.

Fondant Icing for Cake: 2 packages cream cheese, 1 cup sugar, 1 cup confectioner's sugar, a cup at a time, add $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Spread on cake.

Corn Syrup Recipes

In substituting syrup for sugar, use an equal measure of the syrup for sugar as far as sweetening is concerned. You should, however, use $\frac{1}{2}$ cup less of liquid for each cup of syrup because the corn syrup contains some moisture which must be taken into account. For example, if a recipe calls for 1 cup of sugar and $\frac{1}{2}$ cup of liquid, substitute 1 cup of corn syrup and use only $\frac{1}{4}$ cup of liquid.

TAFY COATING FOR PUDDING

Place 2 tablespoons of butter and 1-3 cup of corn syrup in well-greased bowl or mould before pouring in pudding batters (any type). Then steam as directed in your recipe. When turned from the bowl or mould, the pudding will be coated with an appealing butterscotch mixture.

EGGLESS SUET PUDDING

1 cup sour milk, $\frac{1}{2}$ cup corn syrup, 1 cup flour, pinch of salt, $1\frac{1}{2}$ cups stale bread crumbs, 1 cup finely chopped suet, 2 tablespoons brown sugar, 1 teaspoon baking soda, 1 tablespoon boiling water, 1 cup currants or raisins, $1\frac{1}{2}$ teaspoons mixed cinnamon and nutmeg.

Mix and sift the flour, salt, cinnamon and nutmeg. Add crumbs, suet, sugar and fruit. Mix the milk and syrup and warm slightly. Beat well and add to the dry ingredients. Add the soda dissolved in the warm water. Mix well. Two-thirds fill buttered moulds or bowls. Tie down and steam for 2 hours. This is a very appetizing pudding and may be used for a Christmas plum pudding by adding slightly more fruit. If desired, chopped dates, figs, peel, candied ginger, cherries or other fruit may be added. For a richer pudding, add 1 or 2 eggs.

Melted unsweetened chocolate may be added to make a steamed chocolate pudding that is very appetizing. Serve with any desired sauce.

A WAR CAKE

(Eggless)

2 cups seedless raisins, $\frac{3}{4}$ cup corn syrup, $\frac{3}{4}$ cup hot water, $\frac{1}{2}$ cup dripping or butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon ground cloves, $\frac{1}{2}$ teaspoon ground nutmeg, $1\frac{1}{2}$ cups bread flour or 2 cups and 2 level tablespoons of cake or pastry flour, 1 teaspoon each of baking powder and baking soda (level), 1 teaspoon vanilla.

Into a smooth saucepan put the raisins, corn syrup, hot water, dripping or butter, salt, cinnamon, cloves and nutmeg. Bring to boiling point and simmer for exactly 5 minutes. Cool to lukewarm, then add the flour which has been sifted several times with the soda and baking powder. Mix well and flavor with the vanilla. Turn into cake tin lined with two thicknesses of well-greased heavy paper. Bake in a moderately slow oven (325 deg F) for about 2 hours. Invert, to cool in the tin. Store for at least a week before eating.



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Luncheon Supper Dishes

BAKED BEANS

Pick over and wash 2 cups of dried beans the evening before and put to soak in cold water enough to cover. In the morning boil the beans, adding 1 tablespoon salt. When the skins loosen remove from fire and drain. Have ready 1/2 pound sliced bacon, 1 large onion, 1 1/2 cups tomatoes and 2 tablespoons molasses. Cover bottom of cooking dish with slices of bacon, add half beans, salt, pepper and half onion and tomatoes. Add second layer in same order. Pour over molasses and boiling water to cover. Bake for 2 1/2 to 3 hours. Very delicious.

CHILI CON CARNE

2 pounds hamburger, 1 medium-sized onion, cut up. Fry meat and onions together, add 1/2 stock celery, 1 can kidney beans, 1 large can tomatoes, salt and pepper, red pepper to taste.

CHEESE WAFFLES

2 cups sifted cake flour, 2 teaspoons baking powder, 3 egg yolks, well beaten, 3 egg whites, stiffly beaten, 1/2 teaspoon salt, 4 tablespoons melted butter, 1 cup milk, 1 cup grated cheese. Sift flour once, measure, add baking powder and salt and sift again. Combine with egg yolks, milk and butter. Add flour. Fold in egg whites and cheese. Bake in waffle iron with dried uncooked bacon. Sprinkle over batter before closing iron. May be served with a slice of grilled tomato on each section.

MACARONI AND CHEESE

Boil macaroni till tender. Put in strainer and pour cold water over it. Make a cream sauce, grate cheese in it about 1/2 cup and add to macaroni and put in casserole. Sprinkle paprika on top and cook until a lovely brown crust on top.

WELSH RABBIT

1 tablespoon butter, 1 tablespoon flour, 1/2 teaspoon mustard, 1/4 teaspoon pepper, 1 cup milk, 1/2 cup grated cheese. Make a white sauce by melting butter. Blend in flour, seasoning and milk. Cook, stirring constantly until thickened and smooth. Add cheese. Cook over hot water until cheese is melted. Season well and serve immediately.

CHOP SUEY

1 pound round steak, 1 stalk celery, 3 large green sweet peppers, 3 or 4 onions, 1 can tomatoes. Cut steak in small pieces. Fry in butter until brown. Cut celery and add to meat. Add tomatoes. Cut the pepper and onions in small pieces and cook all together until done. Add salt and pepper to suit taste. Serve with rice or mashed potatoes.

RICE BALLS

1 cup boiled rice, 1 egg, flour, salt, cayenne pepper. Mash 1 cup boiled rice and mix with 1 beaten egg, a tablespoon of flour and a pinch of salt and cayenne pepper. Shape balls and drop into soup before serving.

BAKED BANANAS WITH BACON CURLS

4 medium sized bananas, 2 tablespoons butter, 2 tablespoons brown sugar, 2 tablespoons bacon curls. Split the bananas in halves lengthwise, leaving on the skin. Dot the surface of the bananas thickly with the butter. Sprinkle with sugar and bake about 20 minutes or until a golden crust has been formed. Serve on the half shell with crisp bacon.

CHILI CON CARNE

2 pounds hamburger, 2 medium onions. Fry meat and onions together. Add a few stalks of celery. Cut 2 potatoes in small pieces. When cooked add 1 can tomatoes, 1 can kidney beans, 1 cup green peas, salt and pepper.

HAWAIIAN LUNCHEON

Mix lightly 1/2 cup diced pineapple, 1/2 cups flaked salmon and 1 cup chopped celery. Chill and serve in cups of crisp lettuce with following dressing: Mash 2 hard boiled eggs, add 1 teaspoon salt, 1/2 teaspoon prepared mustard, 1 teaspoon chopped parsley, 1 teaspoon chopped pimiento. Mix well and slowly add 1/4 cup olive oil. When well blended gradually mix in 2 table-

spoons vinegar, stirring until creamy. Chill before serving.

CHILI CON CARNE

Chop 4 onions fine, brown in fat. Add 1 pound hamburger till brown. Add 2 tablespoons chili powder. When thoroughly blended add 1 cup strained canned tomatoes. Stir well and add 1 quart of boiling water. Simmer 1 hour longer, seat and season with 1 can red kidney beans. Add to meat just 10 minutes before serving. Serve with salted sodas.

CHILI CON CARNE

Fry 2 or 3 onions in bacon fat or butter. Add 1 pound of hamburger and brown well. Add 1 can kidney beans and 1 can tomato soup, small amount of water, salt and pepper to taste and about 1/4 teaspoon chili powder. (The chili powder is the whole secret of this dish and more or less may be used as tastes differ.)

LIVER PANCAKES

1 pound pork liver, ground; 1 cup fat pork, ground; 1 onion, cut fine; 1 cup flour, 1 cup water, 1 teaspoon salt, 1/2 teaspoon pepper, 1 teaspoon sage, 1/2 teaspoon cinnamon, cloves and allspice. Mix all together and drop in a frying pan in a little fat. Make small pancake, a spoon at a time.

CHICKEN CHILI CON CARNE

Cut up the chicken, melt some butter and fry in it 2 large sliced onions and then the contents of a good-sized tin of pimientos. Cook for 10 minutes before adding the chicken seasonings, a pint of stock and a tablespoon of chili powder. Put into a saucepan with a light cover and simmer until the chicken is tender.

UPSIDE DOWN BEEF PIE

1/2 cups flour, 3 teaspoons baking powder, 1/2 teaspoon salt, 1/2 teaspoon paprika, 1/2 teaspoon celery salt, 1/2 teaspoon white pepper, 5 tablespoons shortening, 1/2 cup milk, or half water, 1/4 cup sliced onion, 1 can tomato soup, 1/2 pound ground raw beef. Sift together flour, baking powder, 1/2 teaspoon salt, paprika, celery salt and pepper; add 3 tablespoons shortening and mix thoroughly with fork. Add milk. Stir until blended. Melt remaining 2 tablespoons shortening in 9-inch frying pan and cook onions until soft. Add tomato soup, remaining 1/2 teaspoon salt and ground meat. Bring to boil. Spread baking powder mixture on top of meat mixture and bake in hot oven (475 degrees Fahrenheit) for about 20 minutes. Turn out upside down on large plate. Garnish with stuffed olives.

A DINNERS DISH—LAMB STEW WITH MUSHROOM DUMPLINGS

Lamb Stew: 3 pounds forequarter lamb, cut in pieces, 1/2 cup sliced onions, 3 carrots, 1 cup boiling water, 2 tablespoons chopped parsley. Roll lamb in seasoned flour, brown with onions in hot fat in kettle. Add carrots and boiling water; simmer slowly about 2 hours. Make mushroom dumplings (see below). Remove stew to hot platter, surrounded with dumplings, and sprinkle with parsley.

Mushroom Dumplings: 1 cup flour, 2 teaspoons salt, 1/2 cup thin condensed mushroom soup, 3 teaspoons water. Sift dry ingredients, add soup and water to make soft dough. Drop by spoonfuls into boiling stew, cover tightly and cook 10 minutes without raising cover. Serve 6.

MACARONI PAPPOUSE

1/2 pound macaroni broken into 4-inch lengths, thin slices of smoked ham, horseradish, 1-3 cup milk, grated cheese. Cook macaroni until tender. Spread slices of ham with macaroni, horseradish and cheese. Roll slices and skewer or tie together. Place in shallow baking dish with 1-3 cup milk. Bake in moderate oven (325 degrees) for 35 minutes. Serve hot, with dish of crushed pineapple to sprinkle over each "pappoose" as desired.

ITALIAN DELIGHT

1/2 cup oil or other cooking oil, 1 package macaroni or spaghetti, 2 pounds ground beef or veal, 1 onion, 1/2 can corn, 1 cup tomato soup, 1/2 cup hot water, 1 tablespoon Worcestershire sauce, 1/2 to 1 cup grated cheese. Brown chopped onion in oil, add meat and cook for 15 minutes. Add macaroni and drain. Arrange meat, macaroni, soup, seasoning, corn and grated cheese in layers in baking dish. Bake in moderate oven about 1 hour.

INDIAN CHOWDER

1 can of ready-to-serve corn chowder, 1 can cream of onion soup. Turn soups into saucepan, heat and serve at once. Six servings, 2-3 cups each.

DEEP DISH CHOWDER PIE

1 cup cooked carrots, 1 cup cooked peas, 4 medium potatoes, cubed and cooked; 2 cups cooked fish (cod, halibut, salmon, etc.). Put all in a deep dish. 4 tablespoons onions fried in 4 tablespoons butter, salt, 1/2 cup milk, 1/2 cup cream, 1/2 cup vegetable oil and 2 cups milk. Cook until smooth. Add salt, pepper, parsley. Turn over fish and vegetables. Bake in moderate oven about 1 hour. Left over chicken, veal or beef may be used in place of fish and left over gravy for part of milk.

MOLDED RICE WITH CHICKEN

3 cups cooked rice, 2 cups milk, 2 tablespoons butter, 2 tablespoons pars-

ley, 1/2 teaspoon salt, 3 eggs. Melt butter in double boiler. Add milk, cooked rice, salt and beaten egg yolks, stirring until mixture thickens. Add chopped parsley and fold in stiffly beaten egg whites, turn into buttered ring mold, set in pan of hot water and bake 45 minutes in moderate oven (350 degrees Fahrenheit). Unmold on large platter, fill centre with chicken terrapin or creamed chicken.

SHEPHERD'S PIE

2 pounds of hamburger or ground meat. Put in dozen food-sized onions in frying pan with butter and meat fryings a little while before you put meat in. Then fry all until the meat is quite brown. Pepper and salt to taste. Put that in bottom of the casserole. Put a can of corn on top of that. Mashed potatoes as many as desired on top of that. They must not be dry. Elit of butter over this. Bake for about 1 hour.

MEATLESS SHEPHERD'S PIE

4 cups well seasoned mashed potatoes, 1 large can baked beans, butter. Rub casserole with shortening. Put in layer of potatoes, then baked beans. Cover with the remaining potatoes, dot with butter and bake uncovered till brown.

LIMA BEANS EN CASSEROLE

1 cup cooked lima beans, 2 cups diced celery, 1/2 cup green peppers, shredded; 4 small onions, sliced; 2 cups tomatoes, salt and pepper. Mix ingredients and bake one hour.

Desserts

COFFEE OR APPLE CAKE

1/2 cup shortening, 2 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup sugar, 1/4 teaspoon nutmeg, 1/2 teaspoon vanilla, 2 eggs beaten into 1/2 cup milk, 2 or 3 apples, coconut. Combine dry ingredients. Cut in shortening. Add eggs and milk and vanilla. Beat well. Spread batter into 2 pie tins (greased). Peel and core apples and slice thinly and stick into dough. Edge down. Over this pour 1/2 tablespoon melted butter, 1 teaspoon cinnamon mixed with 2 tablespoons sugar. Sprinkle coconut over this. Bake in moderate oven 45 minutes. Serve with soft custard or any other sauce desired.

RICE DAINTY

1/2 cup cooked rice, 1/2 cup pieces of pineapple, 1/2 cup sugar, 1/2 cup cream, beaten stiff. Mix rice, sugar and pineapple, fold in cream and serve in glasses.

STRAWBERRY SHERBET

1/2 cups buttermilk, juice of 1/2 lemon, 1 cup sugar, 1 cup fruit pulp and juice, whites of 2 eggs. Beat and wash about 1 pint berries, then drain. Mash berries and measure 1 cupful. Stir in lemon juice and sugar. Let stand for about 1 hour. Then slowly add buttermilk and stir. Beat egg whites stiff and add them to the mix-



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ture, beating them in thoroughly. Pour into refrigerator tray and freeze, allowing 2 to 4 hours for the process. Scrape from sides and bottom of tray occasionally. Serves 8.

APPLE CRUMBLE

1 cup flour, 1/2 cup butter, 1/2 cup brown sugar. Mix all together with tip of fingers. About 4 cups sliced apples. Butter baking dish, then add apples and 1/2 cup white sugar. Lastly, put first mixture on the top of apples. Bake in a moderate oven about half an hour or until it is a nice brown.

CREAM PUFFS

1 cup water, 1/2 cup butter. Boil together. When boiling, stir in 1 cup flour. When almost cold, stir in unbeaten egg. Drop on buttered tin and bake 25 minutes. When baked, cut

cakes and fill with whipped cream. Chopped cherries may be added if desired to the cream.

SWEET POTATOES

1 small tin crushed pineapple. Bake sweet potatoes, then mash with butter and add crushed pineapple. Serve at once.

BAKED POTATO HINT

If baked potatoes are pierced when half done with fork or skewer they will be more digestible than if no escape is provided for gases.

EGGPLANT (A CASSEROLE)

Peel and boil eggplant till tender, fry 2 or 3 onions in butter, add to eggplant, then sprinkle bread crumbs on top and dot with butter, salt and pepper. Put in oven till brown.

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ed modified and there were Scandinavian reports that the negotiations were progressing. Russia could aid Germany with considerable supplies of oil.

NOMINATIONS

Hull City vs. Lincoln City.
Doncaster Rovers vs. Rotherham
Bury vs. Crystal Palace, Norwich vs. Gillingham.

nomination by provinces. (Legend: 1. Liberal, 2. Conservative, 3. Labour, 4. Nationalist, 5. Independent, 6. Other.)

Couldn't Have Any Holidays at All if There Were No Fruit Cakes

CHRISTMAS CAKE

1 pound butter, 2 pounds currants, 2 pounds seeded raisins, 2 pounds seedless raisins, 1 pound mixed peel, 1 rind and juice of lemon, 2 tablespoon molasses, 1 teaspoon of cinnamon, 1 ounce of cloves, 1 ounce of nutmeg, 2 teaspoons allspice, 10 eggs, 1/2 pound almonds, 1/2 cup stewed prunes, 1/2 cup dates, 1 pound flour, 1 pound fruit sugar. Cream together butter, sugar, add eggs, beaten, then molasses, lemon, spices, flour, clean fruit and blanch almonds and cut fine. Dredge with a little flour and add last. This will make 3 cakes, the largest 9 inches square.

CHRISTMAS CAKE

1 pound butter, 1 pound brown sugar, 8 eggs, flour, 1 tablespoon nutmeg, 2 teaspoons brown powder, 2 teaspoons melted cocoa or chocolate, 1 glass jelly, 2 pounds seeded raisins (with seeds), 1 pound seeded raisins, 1 pound mixed peel, 1 pound crystallized cherries, 1/2 pound almonds, cut and bleached, 1/2 pound walnuts, 1 glass fruit juice, 1 tablespoon cassia. Add nuts last.

CHRISTMAS FRUIT CAKE

1 pound (4 1/2 cups) sifted cake or pastry flour, 1 teaspoon baking powder, 1/2 teaspoon cloves, 1/2 teaspoon cinnamon, 1/2 teaspoon mace, 1 pound butter or other shortening, 1 pound brown sugar, 10 eggs, well beaten, 1/2 pound candied cherries, 1/2 pound candied pineapple, 1 pound dates, 1 pound raisins, 1 pound sultanas, 1/2 pound citron peel, 1/2 pound orange and lemon peel, 1/2 pound nutmegs, 1 cup honey, 1 cup molasses, 1/2 cup cider. Sift flour once, measure, add baking powder and spices and sift together 3 times. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, fruits, peel, nuts.



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honey, molasses and cider. Add flour gradually. Turn into pans which have been greased, lined with heavy paper and again greased. Bake in slow oven (300 degrees Fahrenheit) until thoroughly done. Cool in pans. For large loaves bake in 8x4x3 inch pans about 4 hours. For small loaves bake in 4x3x2 1/2 inch pans about 2 1/2 to 3 hours. Makes 10 pounds fruit cake. To store, wrap in waxed paper and keep in airtight container, or brush with grape juice, wrap and store. Do not remove paper in which it was baked.

WHITE FRUIT CAKE

1 1/2 cups sifted cake or pastry flour, 1 teaspoon baking powder, 1/2 teaspoon salt, 1/2 cup butter or other shortening, 3/4 cup granulated sugar, 5 egg whites (unbeaten), 1/2 cup finely cut candied cherries, 1/2 cup finely cut citron, 1/2 cup seedless raisins, bleached, 1/2 cup chopped blanched almonds, 1/2 cup coconut, 1/2 teaspoon almond extract, 1/2 teaspoon vanilla. Sift flour once, measure, add baking powder and salt and sift together 3 times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating very thoroughly after each. Add fruit, nuts, coconut and flavoring and mix well. Add flour, a small amount at a time, beating after each addition until smooth. Bake in loaf pan, 8x4x3 inches, which has been greased, lined with heavy paper, and again greased. Bake in slow oven (300 degrees Fahrenheit) 1 1/2 hours or until done. Wrap in waxed paper and keep in airtight container.

WEDDING CAKE

1 cup of shortening, 1 cup of sugar, 5 eggs, 2 cups flour, 1 teaspoon salt, 1 1/2 teaspoons baking powder, 1/4 cup pineapple juice, 1/4 pound of citron peel, cut fine, 1/4 pound of orange peel, cut fine, 1/4 pound of lemon peel, cut fine, 1/4 pound of candied cherries, 1/4 pound of dates, cut coarse, 1/4 pound of dried apricots, cut fine, 1/4 pound of pressed figs, cut coarse, 1/4 pound of white raisins, 1/2 cup of shredded coconut, 1 1/2 cups of pineapple, 2 cups of sliced blanched almonds. Method: Cream shortening, add sugar, add eggs one at a time with 3 tablespoons of flour, beating well after each addition. Reserve 1/2 cup of flour for fruit. Add remaining flour, sifted with salt and baking powder, alternately with pineapple juice, beating well. Add fruit and fruit and nuts. Stir only until all is well blended. Bake in slow oven.

CHRISTMAS FRUIT CAKE

1/2 pounds butter, 2 cups brown sugar, 1/2 pint syrup or honey, 5 eggs, 1/2 cup sour cream, 1 teaspoon soda in hot water, 1 1/2 tablespoons of cinnamon, 1/2 tablespoon cloves, 1/2 tablespoon of allspice, 1 grated nutmeg, 2 pounds of raisins, 2 pounds currants, 1/2 pound dates, chopped, 1/2 pound sliced almonds, 1/2 pound both of red and green glazed cherries, 1/2 pound mixed peel. Mix fruit with flour and add flour to make a stiff batter. Keep in pans till cold.

THREE-FRUIT CAKE

1/2 cup butter, 1 cup white sugar, 2 eggs, 2 cups pastry flour, 1/2 teaspoon

3 teaspoons baking powder, 4 tablespoons crushed banana, 2 tablespoons grated orange rind, 4 tablespoons orange pulp, 1 cup seedless raisins, 1/2 cup milk, 1/2 teaspoon vanilla. Cream butter thoroughly, gradually adding sugar, add beaten eggs, and continue beating until the mixture is very light. Sift flour once, measure, add baking powder and salt, add 1/2 dry ingredients to butter mixture, then the fruit, then remaining dry ingredients to milk, add vanilla. Turn into greased and floured two-layer pans. Bake in moderate oven, 350 degrees Fahrenheit, for 25 to 30 minutes.

WEDDING OR CHRISTMAS CAKE

2 pounds seedless raisins, 1 1/2 pounds currants, 1 pound mixed peel, 1 pound dates, 1 pound figs, 1 pint cherries, without juice (about a cupful), 1 1/2 pounds butter, 4 cups brown sugar, 8 eggs, 1 cup corn syrup, 1 cup whiskey (cherry juice can be used), 1 cup cut walnut meats, 1/2 teaspoon nutmeg, 2 teaspoons cinnamon, 1 teaspoon cloves (small), 2 teaspoons salt, vanilla, 1 teaspoon soda, dissolved in a little hot water, 2 teaspoons baking powder, flour to make quite thick. Note: Cut the figs and dates, do not grind. This makes a very large brown cake. Half the recipe is enough for the small round Christmas cake tins.

LOU'S CHRISTMAS CAKE

2 pounds raisins, 1 pound currants, 1 pound dates, 1/2 pound candied cherries, 1 small bottle green maraschino cherries, 2 ounces orange peel, 2 ounces lemon peel, 2 ounces citron peel, 1/2 cup orange juice. Put all the fruit in a bowl, add orange juice and let stand in cool place over night. 1 pound butter, 1/2 pound brown sugar, 1/2 pound white sugar, 4 cups flour, 1 teaspoon salt, 2 teaspoons cinnamon, 1/2 teaspoon ground allspice, 1/2 teaspoon ground cloves, 1/2 teaspoon nutmeg, 1 teaspoon soda, 12 eggs, 1/2 cup molasses, 1/2 pound chopped pecan or walnut pieces. Cream sugar and butter, add eggs beaten, molasses, then dry ingredients. Add nuts and fruit. Bake slowly.

FRUIT CAKE

2 cups white sugar, 1 pound butter, 6 eggs, 6 cups flour, 1 cup hot water, 2 teaspoons baking powder, 3 teaspoons vanilla, 1 pound white sultana raisins, 1/2 pound orange peel, 1/2 pound nuts, 1 pound candied cherries. Cream butter, add sugar, mix well, add beaten eggs, mix flour and baking powder, add alternately with water and vanilla, raisins and peel and nuts; add cherries last. Bake 2 hours or a little longer in oven about 275 degrees Fahrenheit.

CHRISTMAS CAKE

1 1/2 pounds raisins, 1 pound currants, 1 cup butter, 2 cups sour milk, 2 teaspoons baking powder dissolved in sour milk, 1/2 pound dates, chopped, 1/2 teaspoon ginger, 1 teaspoon cloves, 5c almond nuts, chopped, 1 teaspoon cinnamon, 4 or 5 cups flour. Bake for 2 hours or more in slow oven (250 degrees Fahrenheit).

CHRISTMAS CAKE

6 eggs, 2 cups brown sugar, 1 1/2 cups melted butter, creamed together, 4 cups flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon salt, sift with flour; 1 pound raisins, 1 pound currants, 1/2 pound glazed cherries, 1/2 pound chopped nuts, 1 pound dates, then fold in 1 cup of molasses. Bake in a moderate oven for 2 1/2 hours.

PRIZE CHRISTMAS CAKE

1/2 pound butter, 2 1/2 cups flour, 1 1/2 cups brown sugar, 1 1/2 pounds currants, 1 1/2 pounds raisins, 1/2 pound shelled almonds, 1/2 pound mixed peel, 1 pound dates, 1 cup fruit juice, 6 eggs, 1/2 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup pineapple juice and all. Omit extra cup of fruit juice if you use pineapple. Method: Beat butter and sugar to a cream, separate white of eggs. Beat yolks separately. Then mix spices with yolks, butter and sugar. Beat white to a stiff froth and add to the former mixture and last add remaining ingredients. Bake slowly 4 hours in oven (400 degrees Fahrenheit).

WHITE FRUIT CAKE

3 eggs, beaten separately, 1/4 cup butter, 1/2 cup sugar, 1/4 cup sweet milk, 1 cup flour, 2 teaspoons baking powder, 1/4 pound citron peel, 1 pound sweet coconut, 1 pound white raisins, 1/2 pound cherries, 1/2 pound blanched almonds, 1 teaspoon each of lemon, vanilla, almond.

FRUIT CAKE

4 eggs, 2 1/2 cups brown sugar, 3 cups syrup (sorghum), 2 pounds raisins, 2 pounds currants, 1 pound dates, 1 pound figs, 1 1/2 pounds butter, 1 teaspoon cloves, 2 teaspoons cinnamon, 1/2c mixed peel, 2 cups sour milk, 1 heaping teaspoon soda, pinch salt, 5c English walnuts, 1 cup preserved cherries, flour. Bake in slow oven.

PORK FRUIT CAKE

1 pound of fat salt pork, chopped fine (can use fresh pork), 1 pint of boiling water on pork, 2 cups brown sugar, 2 pounds raisins, seeded, chopped, 1 teaspoon cinnamon, 1 teaspoon of soda, 2 teaspoons of baking powder, 6 cups of flour, measured before sifting, 1 cup of molasses, 2 pounds currants, 1 pound citron, shredded, 1 teaspoon of cloves,

1 teaspoon of nutmeg, 1 wine glass of fruit well dredged in the flour and the rose water or the juice of lemon, added spices. Bake slowly. This if kept in to the last. Mix together, adding the a stone jar will keep moist two months.

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CHOCOLATE FUDGE

2 squares unsweetened chocolate melted, 2 cups granulated sugar, 1 cup canned milk, 1 teaspoon vanilla. Cook to soft ball stage. Cool until lukewarm, then beat to a cream and pour out on waxed paper.

BUTTERSCOTCH CANDY

1½ cups brown sugar, 1 tablespoon vinegar, 2 tablespoons butter, ¼ cup hot water, 1 teaspoon vanilla. Boil together without stirring until brittle when dropped in cold water; remove from fire, add vanilla and pour in greased pan. Mark in squares before it becomes too hard.

MOLASSES CANDY

2 cups brown sugar, ½ cup water, ½ cup molasses, ¼ cup butter, 1 teaspoon vanilla. Put brown sugar in water. Boil for 5 minutes, add molasses, butter, vanilla. It will make ball in cold water, then put in well buttered pan. Cut in pieces. Wrap in colored cellophane. If desired, nuts may be put in.

CHOCOLATE COCOANUT FUDGE

2 cups sugar, 2 cups milk. Boil for a little while, then add grated chocolate to suit the taste. Boil until a drop hardens in the bottom of a cup of water. Before taking off the stove add 1 teaspoon vanilla and ½ cup coconut. Beat until thick and spread on buttered dish and cut in squares.

FUDGE

2 cups brown sugar, 1 cup of milk, butter the size of an egg, 1 teaspoon vanilla, pinch of salt, 2 tablespoons cocoa. Boil 15 minutes, cut in squares.

PEANUT BUTTER FUDGE

2 cups sugar, ½ cup milk, ¼ cup peanut butter. Boil for 3 minutes. Remove from heat, and stir until it thickens. Pour into buttered platter and cut into required shapes.

SEA FOAM CANDY

3 cups light brown sugar, 1 cup cold water, 1½ tablespoons vinegar. Cook to hard ball stage. Beat whites of 2 eggs and add the candy slowly. Beat quite stiffly and add nuts and vanilla.

CHOCOLATE FUDGE CANDY

2 cups of brown sugar, pinch of salt, 2 tablespoons of butter, 2 tablespoons of cocoa, ½ cup of sweet milk. Put this mixture on stove and cook until it forms a soft ball in cold water; remove from stove, beat until creamy. Add vanilla, then put in buttered pan. When cold, cut in squares.

CHOCOLATE FUDGE

2 squares unsweetened chocolate, ¾ cup milk, 2 tablespoons butter, 2 cups sugar, 1 teaspoon vanilla, dash of salt. Add chocolate to milk, cook until mixture is blended, stirring constantly. Add sugar and salt, and stir until mixture boils. Continue boiling, without stirring, until a small amount forms a soft ball in water. Add butter and vanilla. Cool to lukewarm, beat until mixture thickens and loses its gloss. Turn at once into greased pan. When cold, cut in squares. Nuts may be added.

BUTTER NUT CRISP

½ cup melted butter, 1 cup brown sugar, 2 cups oatmeal, 1 cup flour, 1 teaspoon baking powder, ½ teaspoon salt, 1 teaspoon flavoring. Mix all together and pack into ½ inch deep (or 1 inch). Bake in moderate oven until brown. Cut in squares while still hot.

ORDINARY CANDY

2 cups brown sugar, 2 tablespoons butter, ¼ cup of milk, vanilla to taste, 1 pinch salt. Mix sugar, milk, butter all together. Allow to cook, beating, then add salt and vanilla. Add 10¢ worth of peanuts if desired.

CHOCOLATE FUDGE

2 tablespoons cocoa, 2 tablespoons butter, 1 cup milk, ½ teaspoon salt, 1 teaspoon vanilla, 2 cups white sugar. Mix sugar, cocoa, salt, add milk and butter. Bring to boil and let boil gently while stirring slowly, until it forms a soft ball in cold water. Remove from heat, add vanilla and set 3 minutes to cool. Beat until mixture begins to show ridges when spoon is drawn through it. Pour in buttered pan. If chopped nuts are to be added, do so just before final beating. Pour in buttered pan and cool.

INEXPENSIVE CANDY

2 cups sugar, 1 cup warm water, ½ cup granulated sugar, ¼ cup butter. Let boil without stirring until it snaps in water. Drop on buttered tin. Mark in squares when cool.

FUDGE

2 cups sugar, 1½ cups sweet milk, 3 tablespoons cocoa, butter size of egg, vanilla to taste, 1 cup peanuts. Let boil enough until it starts to come hard in a cup of water. Pour in a buttered dish. When cool cut into squares.

PULLED MOLASSES CANDY

1 cup molasses, 2 cups sugar, 1 teaspoon soda, 1 tablespoon vinegar, 2 tablespoons butter. Boil molasses, sugar and vinegar to hard ball stage. Add butter and soda and let boil to crack stage. Pour into a buttered pan, when cool enough to handle, pull until light and porous, using tips of fingers and thumbs. Cut in small pieces, using scissors and place on buttered plates to cool.

DATE LOAF CANDY

Boil 3 cups sugar, 1 package dates (8 ounces) and add 1½ cups milk until mixture forms a soft ball in water. Remove from fire and add 2 tablespoons butter. Beat until it begins to harden, then add 1 cup walnuts. Drop on a damp cloth and form into roll. Cut in slices ½ inches thick when cool.

MOLASSES TAFFY

Boil 1 cup molasses, 1 cup brown sugar, butter size of egg. Cool and

pull. Butterscotch is the same only add ½ cup vinegar and ¼ teaspoon soda.

LOLLIPOPS

Combine 2 cups sugar, 2-3 cup light corn syrup, and 1 cup water; stir until sugar dissolves. Cook without stirring to hard crack stage (300 degrees F.). Wipe sugar crystals from sides of pan with damp cloth. Cool. Add ½ teaspoon oil of peppermint and ½ teaspoon red vegetable coloring. Lay 24 skewers 4 in. apart on greased pan

PEANUT BRITTLE

Combine 2 cups sugar, 1 cup light corn syrup and 1 cup water; stir until sugar dissolves. Cook to soft ball stage. Cook to hard crack stage (290 degrees F.); stir constantly. Remove from heat; add 1 teaspoon butter and ½ teaspoon soda; stir lightly. Pour into well greased pan or pan spread thin; cool partially by placing around edges with knife, then turn over.

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ed modified and there were Scandinavian reports that the negotiations were proceeding successfully. No word came from Moscow.

ploughing, Russia could aid Germany with considerable supplies of oil. Finally, he suggested, Russia did

NOMINATIONS
ELECTED TODAY

Hull City vs. Lincoln City.
Doncaster Rovers vs. Rotherham.
B'ys—Crystal Palace, Norwich City, Chester.

nomination by provinces. (Legend: 1—Liberal; C—Conservative; CCF—Co-operative Commonwealth Federation); 2—agriculture; and all interest. There were spectators, all of the prevailing sentiment.

Any Kind of Cake So Long As It's Chocolate Is Pretty Good Motto

DEVIL'S FOOD CAKE

1/2 cup butter, 1/4 teaspoon salt, 1 teaspoon vanilla, 1 teaspoon soda, 1 1/2 cups sugar, 2 eggs, unbeaten, 3 ounces melted chocolate. 2 cups sifted cake flour, 1 cup milk. Combine butter, salt, vanilla and soda. Add sugar gradually, and cream until light and fluffy. Add eggs one at a time, beating thoroughly after each addition. Add melted chocolate and blend well. Add small amounts of flour alternately with milk, beating after each addition until smooth. Pour batter into two deep 9-inch layer pans greased. Bake in moderate oven (350 degrees Fahrenheit) 30 to 35 minutes. Spread with boiled frosting.

SOUR CREAM CHOCOLATE CAKE

1 cup sour heavy cream, 1 cup sugar, 2 eggs, 1 teaspoon vanilla, 1 1/2 cups pastry flour, 1 teaspoon baking powder, 1/4 teaspoon baking soda, 1/4 teaspoon salt, 1 tablespoon vinegar, 2 squares unsweetened chocolate. Place sour cream, sugar and eggs and flavoring in mixing bowl, beat well. Sift together dry ingredients, add to first mixture. Beat until smooth. Add melted chocolate and vinegar. Bake in 2 greased 9-inch layer pans in moderate oven for 25 minutes. Ice with your favorite recipe for icing. If for plain white cake omit the baking soda and add an extra teaspoon of baking powder. Also omit chocolate and vinegar. The vinegar gives the chocolate cake a reddish tint.

CHOCOLATE CAKE

2 cups brown sugar, 1/2 cup cocoa, 1/2 cup lard, 2 eggs, 1/4 cup sour milk, 2 cups flour, 1 cup hot water, and put 2 teaspoons soda in your cup of hot water.

FUDGE CAKE

1 cup granulated sugar, 1 egg, 1 tablespoon butter, 1 tablespoon shortening, 1/2 cup sour milk, 1/2 cup boiling water, 1 teaspoon soda, 1 1/2 cups flour, pinch of salt, 2 teaspoons baking powder, 3 tablespoons cocoa, vanilla. Cream shortening and butter. Add sugar gradually, then well beaten egg. Dissolve soda in sour milk and add. Sift flour twice and mix altogether. Last add cocoa dissolved in boiling water and flavor.

CHOCOLATE SPICE CAKE

1 cup of sugar, 1/2 cup butter or shortening, 3 eggs, well beaten, 1/2 teaspoon of cinnamon, 1/2 teaspoon of allspice, 1/2 teaspoon of cloves, 1/2 teaspoon nutmeg, 2 tablespoons of unsweetened chocolate, 1/2 cup of milk, 1/2 cup of flour.

ENCHANTED CHOCOLATE CAKE

2 cups flour, 1/4 teaspoon soda, 1/4 teaspoon salt, 1/2 cup butter or other shortening, 1 1/2 cups sugar, 3 eggs, unbeaten, 3 squares chocolate, melted, 1/4 cup sour milk, 1 teaspoon vanilla. Sift flour once, measure, add soda and salt and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs one at a time beating thoroughly after each, then add chocolate and blend, add flour alternately with milk a small amount at a time, beating after each addition until smooth. Add vanilla, cook in moderate oven (350 degrees Fahrenheit) 30 minutes until done.

CHOCOLATE FUDGE CAKE

2 cups cake flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup butter or shortening, 1 cup sugar, 2 squares unsweetened chocolate, melted, 1 egg, well beaten, 1 teaspoon vanilla, 1/4 cup milk. Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add chocolate and blend, then add egg and vanilla. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan 8x8x2 inches in moderate oven 1 hour. Cover cake with thick layer of white mountain cream and when firm pour thin coating of unsweetened chocolate melted over top.

CHOCOLATE CAKE

1 heaping tablespoon cocoa, 1/2 cup milk, 1/2 cup white sugar, Put on stove and boil till thick, then cool. Cream 1 cup brown sugar, 1/2 cup butter, 2 eggs, 1 teaspoon soda in 1/2 cup sweet milk, 1 tablespoon vanilla, 1/2 cup nut meats, 2 cups flour. Beat thoroughly, then add chocolate mixture. Place in cake tin and cook from 30 minutes to half an hour.

RED DEVIL'S FOOD CAKE

1/2 cup shortening, 1 cup sugar, 2 eggs, 1 1/2 cups cake or pastry flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1/2 cup thick sour milk, 1/2 cup boiling water, 2 squares chocolate, 1 teaspoon soda, 1 teaspoon vanilla. Cream shortening, add sugar gradually and well beaten eggs. Sift flour, baking powder and salt three times, and add alternately with milk. Pour water into melted chocolate, mix quickly. Add soda and stir until thick. Cool slightly, add to cake mixture, add vanilla. Bake in two medium sized layer pans. For three large layers double the recipe. Time in baking, 25 minutes. Temperature, 350 degrees Fahrenheit.

NEVER FAIL CHOCOLATE CAKE

2 cups brown sugar, 1/2 cup butter, cream together. Break in two eggs and beat well, then add 1/2 cup sour milk; put 1 teaspoon soda into 1/2 cup of hot water, then mix with 1/2 cup cocoa. Pour over eggs and batter mixture. Add 1 teaspoon vanilla and a pinch of salt, 2 cups flour (sifted three times), 1 teaspoon baking powder.

CHOCOLATE CAKE

Cream 2 cups light brown sugar, 1/2 cup butter, 2 eggs; add 1/2 cup sour milk, 1/2 cup boiling water, with 1 teaspoon soda dissolved and pour over 2 cakes grated chocolate. Pinch of salt, vanilla, last 2 cups of flour.

CHOCOLATE CAKE

1/2 cup butter, 1 cup brown sugar, 1 1/2 cups of sifted flour, 1/4 teaspoon salt, 2 teaspoons of baking powder, 1/2 teaspoon soda, 2 eggs, 1-3 cup of cocoa, 1-3 cup of hot water, 1/2 cup of sour milk, 1/2 teaspoon of vanilla. Cream butter, add sugar gradually and cream together until very light. Sift flour twice, add salt, baking powder and soda to the flour and sift again. Separate the eggs and beat yolks until thick and light. Add beaten egg yolks to butter and sugar mixture and beat well. Dissolve cocoa in hot water, add to first mixture. Add alternately flour and milk, then add vanilla. Beat egg white stiff and put into mixture. Bake in well greased tin, floured also. 350 degrees Fahrenheit.

CHOCOLATE CAKE

1 cup white sugar, 1/2 cup butter, 2 eggs, 1/2 cup cocoa, dissolved in 1/2 cup boiling water, 1/2 cup sour milk, 1 teaspoon soda, dissolved in sour milk, 2 cups flour, 3 small teaspoons baking powder. Cream sugar, eggs and butter, put in cocoa dissolved in water. Add sour milk and soda, then flour and baking powder. Bake in oven 250 degrees Fahrenheit, 20 to 25 minutes.

CHOCOLATE CREAM CAKE

1/2 cup cocoa, 1/2 cup sweet milk, 1/2 cup dark brown sugar, yolk of egg. Beat egg yolk, add sugar, cocoa, milk. Cook thick like custard, add 1 teaspoon vanilla and cool while preparing remainder of cake. 1 cup dark brown sugar, 1/2 cup butter, 1/2 cup sweet milk, 2 eggs, 2 cups of sifted flour, 1 teaspoon soda, dissolved in warm water. Add to cocoa mixture. Bake in layers.

EGGLESS DEVIL'S FOOD

2 cups brown sugar, 1/2 cup cocoa, 1/2 cup shortening, 1 cup sour milk, 2 1/2 cups flour, 1 teaspoon salt, 1 teaspoon baking soda, 1/2 cup hot water. Mix sugar and cocoa, blend gradually into creamed shortening, beat well, add sour milk, flour and salt sifted together. Combine after each addition. Stir in soda dissolved in hot water. Bake in loaf pan and ice.

Waffles

2 cups flour
2 cups sweet milk
2 eggs beaten separately
1/2 teaspoon salt
3 tablespoons baking powder
4 tablespoons melted butter
Sift flour, salt and baking powder in a bowl. Beat yolk of eggs well and add to the milk. Add to the flour slowly, beating to a smooth paste. Then add melted butter and beat. Then fold in egg white. Cook on hot waffle iron.

CHOCOLATE FUDGE CAKE

Cream well 1/2 cup of butter; blend in 2 cups brown sugar, and beat until light and fluffy. Beat well and add 2 eggs. Combine well, sift and measure 1 1/2 cups pastry flour, sifted several times with 1-3 teaspoon salt, 1/2 cup cocoa, 1/2 teaspoon of soda. Add dry ingredients alternately with 1/2 cup of sour milk. Stir in rapidly 1/2 cup of boiling water. Bake in moderate oven for 50 minutes.

CHOCOLATE CAKE

(With Sweet Milk)

1/2 cup butter, 1 1/2 cups white sugar, 2 eggs (beaten without separating), 1 cup milk, 2 1/2 cups of pastry flour, 1 teaspoon baking powder, 1 teaspoon soda, 1/2 teaspoon salt, 3 squares of chocolate or 4 teaspoons of cocoa, 1 teaspoon vanilla. Cream butter, add sugar gradually, cream well, add eggs, well beaten, cream again, then milk, alternately add dry ingredients, which have been sifted together three times. Add cocoa, then vanilla. Bake in layers or in cup cake tins, in a moderate oven (375 degrees Fahrenheit) for 25 minutes. When cold, spread with coconut, marshmallow, chocolate or white boiled icing.

CHOCOLATE CAKE

2 cups sifted cake flour, 1 1/2 cups brown sugar, 1/2 cup butter, 1 1/2 cups sweet milk, 2 eggs, unbeaten, 2 squares chocolate, 1 teaspoon soda, 1 teaspoon vanilla. Method: Sift flour, measure, add soda and sift together three times. Cream butter and sugar until light. Add eggs, one at a time. Beat well. Add flour and milk, alternately, then vanilla. Bake in layer pans, in moderate oven (350 degrees Fahrenheit) 30 minutes.

COCOA CAKE

2 cups sugar (white), 1/2 cup lard, 2 cups sour milk, 2 eggs, well beaten, 2 teaspoons of soda, 1 teaspoon baking powder, 4 tablespoons of cocoa, 3 1/2 cups of flour. Sift all dry ingredients together and bake in a moderate oven.

CHOCOLATE LAYER CAKE

2 1/2 cups sifted flour, 2 teaspoons baking powder, 1/2 cup butter or other shortening, 1 1/2 cups brown sugar, 2 eggs, well beaten, 3 squares cooking chocolate, melted, 1 1/2 cups sweet milk, 1 teaspoon vanilla. Sift flour, add baking powder, sift again, cream butter thoroughly. Add sugar and cream together until light and fluffy. Add eggs one at a time, add chocolate and flour alternately with milk, beat after each addition, add vanilla. Bake in 2 greased 10-inch layer pans in moderate oven (350 degrees Fahrenheit) for 30 minutes. Spread with icing to choice.

FUDGE CAKE

1 cup white sugar, 1 egg, 3 tablespoons lard, 1 cup milk, 5 tablespoons cocoa, 1 teaspoon vanilla, 2 teaspoons baking powder and 2 cups flour. This is good iced with caramel icing.

COCOA CREAM CAKE

1/2 cup butter, 3 eggs, 1 cup sugar, 2 tablespoons cocoa, 1 cup milk, 2 1/2 cups pastry flour, 3 1/2 teaspoons baking powder, 1 teaspoon vanilla.

CHOCOLATE CAKE

1/2 cup butter, 1 cup brown sugar, 1/2 cup white sugar, yolks 2 eggs, 1/2 cup cocoa dissolved in 1/2 cup boiling water, 1/2 cup sour milk, 1 1/2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 stiffly beaten egg whites. Cream butter, brown and white sugar, add egg yolks. Add cocoa, mix well, add sour milk, sifted dry ingredients. Bake 30 minutes in square pan.

THREE-LAYER CAKE

1 1/2 cups sugar, 2-3 cup butter, 3 eggs, 1 cup cold water, 3 1/2 cups flour, 3 teaspoons baking powder, 1/2 teaspoon vanilla, few drops of orange, few drops of pineapple, pinch of salt. Put half cup in before putting in water.

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ORANGE COCOANUT CAKE

1/4 cup shortening, 1/4 teaspoon salt, grated rind of 1 orange, 1 1/2 cups sugar, 3 eggs unbeaten, 3 cups sifted (cake flour preferred), 3 teaspoons baking powder, juice of 1 orange, 2 tablespoons lemon juice, water to make 1 cup. To shortening add salt, grated orange rind, add sugar, cream until light and fluffy, add eggs, 1 at a time beating thoroughly after each addition; sift flour and baking powder three times, add small amounts of flour alternately with combined juice and water, beating after each addition until smooth; pour batter into two deep inch layer pans; bake in hot oven (375 degrees F.) 25 to 30 minutes, spread with boiled frosting between sides and top of cake. Sprinkle

1 cup cocoanut, rub with greatest orange rind of 1 orange white icing is soft.

BANANA CAKE

1/2 cup butter, 1/2 cup granulated sugar, 1/2 cup brown sugar, 2 eggs, 2 tablespoons sweet milk, 1 1/2 cups flour, 2 teaspoons baking powder, 1 small teaspoon soda, 1 cup bananas mashed. Mix all together and bake in a hot oven about 25 minutes.

NUT CAKE

1/2 cup butter, 2 eggs, 1 1/2 cups sugar, 1 cup sweet milk, 2 teaspoons baking powder sifted with 3 cups flour, 1 cup nuts, 1 teaspoon vanilla or lemon and beat well. Bake from 35 to 40 minutes in moderate oven (350 degrees F.).

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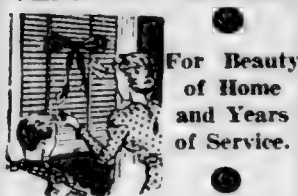
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DATE SQUARES

2 cups flour, 2 cups oatmeal, 1 cup shortening, 1 cup white sugar, 1/2 teaspoon salt. Mix these together thoroughly. Then dissolve 1 teaspoon soda in 1/2 cup sour milk and add the first mixture to it to form a cookie dough.

Date Filling—Put 1/4 pound chopped dates to cook with 1 cup water. Cook until they are soft. Then add 1/2 cup granulated sugar. Cook a minute longer. Then cool a little. Add half of the dough in a well greased cookie pan and then spread with the dates and spread the remainder of the dough over the dates. These are very nice sprinkled with cornflakes. Bake in a moderate oven (350 degrees) for 25 minutes.

NUT CAKE

2 cups sugar, 1 cup butter, 3 cups flour, 1 cup milk, 4 eggs, 1 1/2 cups walnuts. 2 teaspoons baking powder. Bake in a slow oven.

REFRIGERATOR DATE PINWHEELS

2 cups brown sugar, 1 cup shortening, 3 eggs beaten, 4 cups sifted flour, 1/2 teaspoon salt, 1/2 teaspoon soda, 2 teaspoons baking powder. Divide in two parts, roll in rectangle shape less than 1/4 inch thick and spread with the following mixture previously cooked and cooled: 2 cups dates, 1 1/2 cups water, 1/2 cup sugar. Roll as for jelly roll and chill. Cut with a sharp knife about 1/4 inch thick. Bake in a moderately hot oven.

DATE SQUARES

1/2 cup flour, 1/2 teaspoon salt, 1 teaspoon baking powder, sift together 3 times. 2 cups chopped dates, 1 cup chopped nuts, 2 eggs, yolks beaten, 1/2 cup sugar, 1 teaspoon vanilla, fold in stiffly beaten whites egg. Bake 1 hour, cut in squares, sprinkle with powdered sugar.

DATE BALLS

1 cup chopped dates, 1 cup chopped walnuts, 1 teaspoon melted butter, 2 eggs well beaten, 1/2 cup flour, 1 teaspoon vanilla, 1/2 teaspoon salt, 1/2 lb long moist shredded coconut. Mix together and form in balls and roll in the shredded coconut. Bake at 350 degrees for about 20 minutes.

DEVIL'S FOOD SQUARES

1 1/2 cups flour, 1 teaspoon soda, 1/2 teaspoon salt, 1 cup sugar, 1-3 cup finely grated chocolate or cocoa, 1 egg, 1 cup sour milk, 1-3 cup melted butter or shortening, 1 teaspoon vanilla. Grease a square pan and start oven, heating it to 350 degrees F. Sift flour, measure and return to sifter, add soda, salt, sugar and chocolate to it. Sift several times together. Beat egg in mixing bowl, add sour milk or buttermilk may be used, melted butter and vanilla. Beat together well, add dry ingredients all at once and stir enough to mix well. Turn into pans. Bake at moderate temperature about 1 hour. Let cool in pan, frost or not as desired.

CHOCOLATE CHEWS

3 tablespoons butter, 1/2 cup brown sugar, 1/2 cup white sugar, 1 well beaten egg, 2 ounces melted chocolate, 1/2 cup flour, 1/2 teaspoon baking powder, 1/2 teaspoon salt, 1 cup chopped dates, 1/2 cup chopped nuts. Method: Cream the butter, add sugar, then the well beaten egg, add the melted chocolate, sift the dry ingredients twice, add dates and walnuts and combine with the first mixture, spread about 1/4 inch thick in well greased pan. Bake in moderate oven 350 degrees F. Cut in squares while hot. Remove when cold.



Don't disguise left-over turkey; dramatize it. Cut into 1-inch cubes and place cubes on skewers, alternating with canned button mushrooms. Brush generously with butter and roast in hot oven for about 10 minutes. Serve with raw cranberry relish.

MELTING MOMENTS

3/4 cup brown sugar, 1 egg beaten, 1 cup soft butter, 1 1/2 cups flour, 1/2 teaspoon cream of tartar, 1/2 teaspoon soda, 1 teaspoon vanilla. Add butter to sugar, egg, beat until light, vanilla, gradually add sifted flour, then other ingredients. Drop on tins with coffee spoon.

RASPBERRY BARS

1 cup flour, 1 teaspoon baking powder, 1/2 cup butter, 1 egg beaten, 1 teaspoon milk. Spread above mixture in pan and cover thinly with raspberry jam. Topping—1 cup white sugar, 2 cups coconut, butter the size of an egg, 1 teaspoon vanilla, 1 beaten egg. Bake at 350 degrees for about 25 minutes.

OATMEAL DROP COOKIES

About 1/2 cup shortening, 1 1/2 cups brown sugar, 1 egg, 1 cup sour milk, 1 teaspoon soda. Flour and oatmeal, quite stiff, nutmeg, cinnamon and cloves, raisins, currants and nuts.

WHITE CUP CAKES

1 egg, 1 cup sugar, 1 cup sweet milk, 2 teaspoons shortening, 2 teaspoons baking powder, 1 teaspoon vanilla, salt and flour.

OATMEAL CRISPIES

1 cup brown sugar, 1 cup shortening, pinch salt, 1 teaspoon vanilla, 1 teaspoon soda in 1/2 cup hot water, 2 cups rolled oats, 2 cups flour, 1 teaspoon baking powder. Drop by spoon on pan and bake 15 to 20 minutes. Raisins, dates and nuts may be added.

CHOCOLATE BROWNIE

1 cup brown sugar, 1/2 cup butter, 2 eggs, beat well together, add 2 ounces baking chocolate melted, 1/2 cup chopped walnuts, sift 1/2 cup flour, 1/2 teaspoon baking powder, add to above mixture and 1 teaspoon vanilla. Bake in square cake tin 8x8 well greased. Bake in oven 400 degrees about 20 minutes. Ice with plain icing.

CHOCOLATE DROP COOKIES

1/4 cup butter, 1 cup brown sugar, 1-3 cup cocoa, 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 1/2 cups white flour, 1 cup whole wheat flour, 1 cup dates and nuts, 1 teaspoon vanilla. Cream butter, sugar and cocoa, add well beaten egg. Dissolve soda in sour milk and add alternately with flour, then add dates, nuts and vanilla. Drop by spoonfuls on greased tin, and bake in moderate oven.

OATMEAL CRISPIES

1 cup shortening, 1 cup brown sugar, 1 cup white sugar, 2 beaten eggs, 1 teaspoon vanilla, 1 1/2 cups flour, 1 teaspoon salt, 1 teaspoon soda, 3 cups oatmeal, 1/2 cup walnut nuts. Cream shortening and sugar, add well beaten eggs and vanilla, beat well, add flour, salt and soda sifted together, then add oatmeal and walnuts. Form in rolls, chill and slice 1/4 inch thick. Bake in ungreased pans, 350 degrees for 15 minutes.

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DATE SWIRLS

1/2 pound pitted dates, 1-3 cup water, 1/2 cup sugar, 1/4 cup walnuts chopped. Cook in finely cut dates, water and sugar together for 5 minutes, add walnuts and cook 1/2 cup brown sugar, 1/2 cup white sugar, 1 egg, 2 scant cups flour, little over 1/2 cup of butter (use half lard and butter if you wish), 1/2 teaspoon soda, 1/2 teaspoon salt. Cream butter and both kinds of sugar thoroughly, add the well beaten egg, add the sifted dry ingredients, roll 1/4 inch thick, spread with the date and nut mixture, roll up like a jelly roll, slice in thin slices, bake on well greased baking sheet for 12 minutes at 400 degrees F. or until nicely browned. This recipe makes about 5 dozen cookies.

FRUIT DROP COOKIES

1/2 cup butter, 1/2 cup brown sugar, 3 egg yolks, 1 1/2 cups flour, 1/2 cup chopped walnuts, 1/2 cup chopped dates, 1/2 cup chopped cherries, 1 teaspoon baking powder, 1/2 teaspoon vanilla or lemon, 1/2 teaspoon salt. Cream butter and sugar, add beaten egg yolks and fold in remaining ingredients. Add three stiffly beaten whites of eggs, folding until whole mixture is well blended, drop in small spoonfuls on greased baking sheets, bake about 10 minutes.

DROP COOKIES

1 cup brown sugar, 1/2 cup granulated sugar, 1/2 cup shortening, 1/2 cup strained honey, 1/2 cup sour cream or buttermilk, 1 egg, 1/2 teaspoon salt, 1/2 teaspoon vanilla or lemon, 1 teaspoon baking soda, 3 1/2 cups flour. Drop in greased pans.

NUT SMACKS

1/2 cup butter, 1/2 cup white sugar, 2 egg yolks, 1/2 teaspoon vanilla, 1 1/2 cups flour, 1 teaspoon baking powder. Spread in greased pan. Beat whites of 2 eggs, add 1 cup brown sugar, 1 cup chopped walnuts. Spread this on first mixture and bake half an hour.

COCOANUT MACAROONS

Mix 1 tin condensed milk with 1 lb desiccated coconut, add 1 teaspoon vanilla or almond flavoring, drop in teaspoonfuls 1 1/2 inches apart on buttered cookie sheet, bake 7 to 10 minutes until nicely browned (350 F.), remove from pan while warm; chopped cherries or nuts may be added to this recipe.

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SANDWICH FILLING FOR LUNCH BOXES

Mince ham with cream, or salad dressing. Left-over meat minced with cream or salad dressing. Dried beef plain, or frizzled. Boiled sliced bacon. Beef or pork liver, cooked until tender. Put through food grinder, mix with melted butter to a paste; season with salt, pepper and onion juice.

TUNA FISH SANDWICHES

Add thinly sliced celery to shredded tuna fish and mix with mayonnaise and onions; then combine tuna fish with hard-cooked eggs and pickle relish and moisten with mayonnaise. Use as sandwich filling on toast; or bread untoasted; or as salad on lettuce.

SANDWICH FILLINGS

1 cup minced ham, 1 tablespoon chopped pimento, 2 tablespoons chopped celery, 1 teaspoon horseradish, 1/2 teaspoon lemon juice, 1 tablespoon mayonnaise, few drops Worcestershire sauce.

1 package cream cheese, 1 glass crabapple jelly (no other kind). Butter bread, spread cheese, then jelly.

1/2 cup chopped dates, 1/2 cup chopped nuts, 1/4 cup chopped preserved ginger. Moisten with ginger syrup and lemon juice.

1/2 pound Bismarck cheese, 1/4 cup crushed pineapple, 2 tablespoons chopped maraschino cherries.

SANDWICH FILLING

1 tablespoon butter, 1 tablespoon flour, 1/2 cup sweet or sour cream, 2 tablespoons vinegar. Cooking time: 10 minutes or less. 1/4 pound American cheese, grated; four pimentos minced; two hard-cooked eggs, grated. 1 teaspoon sugar, 1 teaspoon salt, dash pepper. Blend the butter and flour in double boiler, add the cream and vinegar; stir until thick. Take from the heat, add cheese. When cool, add pimentos, eggs and seasoning. Use as a spread for open sandwiches. It will keep several days in a cool place. Yield: one and one-half cups.

SARDINE SANDWICHES

1 can sardines, 2 fine-cut boiled eggs, salt, pepper, Worcestershire sauce. Remove bones from fish, pound fish to paste, mix eggs, Worcestershire sauce, salt, pepper, put on buttered bread with tomatoes.

TRIANGLE CLUB SANDWICHES

Spread a slice of toast with chili sauce; cover with a slice of cheese, then a second slice of toast, spread with chili sauce; spread this slice with mayonnaise, cover with slice of tongue, ham, etc. (whichever you prefer), and a third slice spread with mayonnaise. Cut sandwich in four triangles and stand upright on a plate. Garnish with crisp lettuce and stuffed olives or peel four tomatoes and cut each in five sections almost to the stem.



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Hints for Housewives

TO PREVENT the bottom crust of custard or pumpkin pie from becoming soggy brush it all over lightly with beaten egg white before adding filling.

To make a smooth flour thickening for gravies or sauces beat the paste with a rotary egg beater. This is a quick and easy way to avoid lumps.

Next time you are washing silver, plates, or dishes which have been used for fish remember to add one tablespoon of vinegar to the water. You will find it will make all traces of fishy smell disappear at once.

When you go to wash the spoons, plates and egg-cups that have egg stains on them place them in cold water first. They will clean much easier.

end. Place the tomatoes in lettuce cups and fill with mayonnaise. Remember this for party refreshments in summer, as it is a very cool dish.

FLORIDA SANDWICHES

Put four hard eggs, 1/2 pound Canadian cheese and four large sweet peppers through grinder. Moisten with salad dressing or cream. Season taste with salt and pepper. Put between slices of buttered bread.

SPONGE SANDWICH

Put 3 eggs in a bowl, beat 3 minutes, gradually adding 1/4 cup sugar. Then add 1/4 cup flour sifted with 1/2 teaspoon baking powder. Mix well and bake in hot oven 10 minutes.

DATE OATMEAL SANDWICH

Cook together 1 pound dates, 1 cup brown sugar and 1 teaspoon vanilla and water. Cook until thick. Mix 1 cup brown sugar, 1 cup lard, 1/2 teaspoon salt, 1 tablespoon vanilla, 3 cups oatmeal, 2 cups flour, 1/2 teaspoon baking soda. Mix in order given and put half in a well-greased baking pan; spread in the date filling and put other half on top and bake until brown.

CHEESE SANDWICHES

Grate the cheese fine, rub it to a paste with melted butter, season with salt and pepper and spread on the bread.

Vegetables

ESCALLOPED CORN

To contents of 1 can corn add 2 beaten eggs, 1 cup milk, 1/2 teaspoon sugar, dash of salt and pepper. Pour into a greased baking dish, sprinkle 1 cup bread crumbs buttered with 3 tablespoons butter over the top. Bake in moderate oven.

BAKED CARROTS

3 cups diced carrots, 2 tablespoons minced onions, 4 tablespoons minced cheese, mash coarse after cooking. Crumble 4 large soda biscuits, 1 cup juice of cooked carrots. Season with salt and pepper and butter. Mix well. Put in baking dish cover with buttered bread crumbs. Bake 1/2 hour or so.

CORN SOUFFLE, FOR FIVE PEOPLE

1/2 cup butter, 1 cup flour, 2 cups milk, 8 eggs, 1/2 can green corn, pepper, salt, cayenne. Melt butter in a casserole. Add flour, mix with the boiling milk and stir on the fire with corn. Take from fire and cool the dough a little, then mix with 8 yolks. Put salt, pepper, cayenne and add the 8 egg whites beaten very stiff. Put in a buttered and floured bowl and cook for 25 to 30 minutes in a slow warm oven.

ESCALLOPED POTATOES

Boil 10 or 12 medium sized potatoes in their skins, and after peeling slice them in slices 1/4 inch thick. While the potatoes are boiling make sauce: 2 cups milk, the juice of 1 onion, salt and pepper, 2 tablespoons of butter, 1 tablespoon of thickening flour. Butter a baking dish and arrange a layer of potatoes, cover with the sauce.

then another layer of potatoes and so continue until the dish is filled. Then cut 2 hard boiled eggs in neat slices, arrange them on top, sprinkle with cracker crumbs and a little finely chopped parsley and cook 10 or 12 minutes in the oven.

BEANS WITH COLD MEAT

3 tablespoons chopped onions, 2 tablespoons fat, 2 cups pork beans, 1/4 cup catsup, 3 tablespoons brown sugar, 2 tablespoons brown sugar, 2 tablespoons horseradish, 1/2 teaspoon salt, pepper. Put all in pan. Serve hot with cold meat, ham, pork, beef, chicken or any other meat.

FRIED CABBAGE

Put fryings in trying pan, let get hot and shave cabbage fine. Put in pan with salt and pepper over and cover pan. Put on low fire and watch it and stir now and again to keep from burning. This is very good. Do not add water as it will spoil your cabbage. Serve hot.

HARICOT BORDELAIS

(French Beans)
Cook some French beans, strain them. Mash together butter, anchovy, shallots and minced garlic. Put this mixture with the hot French beans after they have been strained. Add parsley, minced pickles and boil slowly during 20 minutes.

CALIFORNIA GREEN SPROUTS

(Also Called Brussels Sprouts)
Clean sprouts, wash well and drop into boiling salt water for about 15 minutes. Use some butter and brown in fry pan with white bread crumbs. When fried to a high brown color, drop sprouts into the brown butter and bread crumbs and add little

chopped hard boiled eggs grated. Parmesan cheese, chopped parsley, salt and pepper and serve piping hot.

STUFFED TOMATOES

(To Serve With a Centre Slice Ham)
Pare and cube a medium sized cucumber, add 1 teaspoon grated onion, 1/2 teaspoon salt, 2 teaspoons lemon juice, 2 tablespoons butter, 2 tablespoons water, simmer for 5 minutes. Stuff small tomatoes with this filling

Bake for a few minutes in hot oven and serve with ham. It is nice to garnish the ham slices with some of the cucumber too.

FRENCH TURNIPS

Peel a turnip, cut into rounds and cook in salt water. Cut some left-over ham into dice and fry in butter. When turnips are cooked, drain and add to ham. Sauté together until the turnips are fully flavored by the ham and serve hot.

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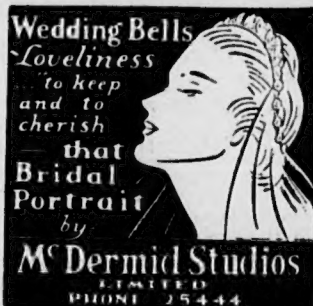
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BAKED EGGS AND CHEESE CROWN

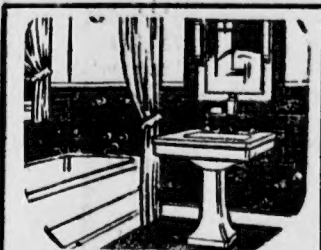
Slices of bread $\frac{1}{4}$ inch thick, 1 cup nippy cheese grated, 2 eggs, $\frac{1}{4}$ cup milk, 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, paprika. Spread bread with butter, cut 2 slices in triangle. Cut remainder in cubes to make 4 cups. In a buttered casserole, place a layer of cubes, sprinkle with cheese. Fill dish in this way. Beat eggs slightly, combine with other ingredients. Pour over bread cubes. Place triangles upright around edge of dish to form a crown. Sprinkle with paprika. Bake at 350 degrees for 20 minutes.

LOBSTER A LA NEWBERG

Cook 3 lobsters, each weighing about 2 pounds, in boiling salted water for 20 minutes. Six pounds of live lobster when cooked yield from 1 to $1\frac{1}{2}$ pounds of meat. When cold detach the bodies from the tails and cut the latter into slices. Put them into a sautoir with hot clarified butter. Season with salt and a pinch of cayenne pepper; fry lightly without coloring. Moisten with good raw cream to their height reduced a little by oiling it, then 2 or 3 spoons of Madeira wine will improve the taste. Boil the liquid once more, then remove, thicken, with thickening of two eggs, yolk and raw cream and a piece of butter. Serve in a chafing dish with slice of truffles on top. Serve also hot toast on the side.

EGGS IN NEST

Salt, 1 egg, 1 slice toast, separate the white and the yolk of the egg, beat the white until very stiff and add a little salt to it. Place this on a slice of toast and shape it in the form of a nest and make a small cavity in the middle in which to place the yolk. Bake in a hot oven until it is all well browned. Serve hot with white sauce.



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White Sauce: 4 tablespoons butter, 4 tablespoons flour, salt, 3 cups milk, pepper. Melt butter in a saucepan, add flour and seasoning and stir until smooth, add milk, either cold or scalded, pouring on gradually and stirring constantly. Cook until smooth and thick, being sure that the mixture does not burn.

EGG PIE

$1\frac{1}{2}$ cups flour, salt, $\frac{1}{2}$ cup lard. Mix well, put in a pie pan, add 6 eggs. Put rest pie on top. Bake in oven 350 degrees.

SALMON IN GREEN PEPPER

3 green peppers, 1 can salmon flaked, 1 cup cooked rice, 1 tablespoon lemon juice, 1 egg, $\frac{1}{2}$ teaspoon salt, dash of pepper, $\frac{1}{4}$ teaspoon lard. Put rice, salmon, lemon juice, egg together and mix well. Remove seeds from peppers, cut peppers crosswise into $\frac{1}{4}$ -inch thick pieces. Put rice, lemon, egg, salmon and pepper in frying pan. Serve 6 or 7. Peas, tomatoes, potatoes.

FLUFFY OMELET

4 eggs, 4 tablespoons hot water or milk, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter. Method: First separate yolks from whites of eggs and beat whites until stiff. Then beat the yolks until thick and creamy. Add seasoning and liquid to yolks and fold this mixture into the beaten whites. Do not mix too thoroughly, otherwise the egg whites will be broken down and the fluffiness depends on the air which has been beaten into the whites. Turn the omelet into a frying pan in which butter has been melted. Cook very slowly over a low heat until the omelet begins to get solid. Lift it around with a knife so that the uncooked portion may run down underneath and cook. Allow the omelet to brown on the bottom, then set it under the grill to brown on the top. Make a slit about an inch long on both sides, fold over, and turn onto a hot platter. A sweet or savory filling may be spread over the top of the omelet before it is folded. This delicious omelet will serve 4 people generously.

SALMON LOAF

1 can salmon, 2 eggs (beaten), 1 cup crackers (broken), $\frac{1}{2}$ teaspoon salt, a little pepper, 2 tablespoons butter, 2 tablespoons vinegar. Mix together, put in greased tin and dot with butter. Sauce: Save the juice from salmon. Put in cup and fill with milk. Add a dash of salt and pepper, 2 tablespoons flour. Put all in saucepan and cook over slow fire. Garnish the sauce with green peas or parsley, then put over loaf.

FISH SALAD

1 cup of any flaked fish, 1 cup of finely minced celery, 1 tablespoon of capers, 1 head of lettuce, lemon juice, and mayonnaise to mix. Mix the fish and celery with the mayonnaise, add the capers. Season well with lemon juice and salt. Dust over with paprika. Serve in nest of lettuce leaves.

BAKED FISH

Place large fish cut in half in baking pan, slice onion on top and dot with butter, salt and pepper, pour 1 tin of tomato juice over this, cook until fish is done, baste often.

MOTHER'S FLUFFY EGG NEST

Use 1 egg to a person. Separate eggs, leave yolks in shells. Butter toast, 1 slice to a person. Beat egg whites stiff but not dry, put on toast, make a hole in centre and put in yolks (careful not to break). Put under broiler until brown. Serve at once.

PEAS AND SALMON PIE

1 pound canned salmon (2 cups), or left over fish, 1 can peas (2 cups), or fresh peas; 2 cups medium white sauce, 1 hard-boiled egg sliced thin, 1 tablespoon lemon juice, pepper and salt if needed. Place in layers in a greased casserole, first a layer of sauce then fish, lemon juice, peas and seasoning, ending with a top pie crust or fine buttered bread crumbs. Bake in hot oven for 20 minutes, or until the crust is done and the filling is hot.

TUNA FISH A LA KING

2 tins tuna fish, 1 can peas, dice 2 onions, 2 diced green peppers, dice 1 bunch celery, salt and pepper. Stew onions and celery in butter for a few minutes, then add peppers, salt and pepper. It is done when peppers are done. Make a cream sauce, pour boiling water over tuna to remove oil. Add 1 tin peas and add to cream sauce, heat and mix with vegetables, add milk if thick, pour over diced buttered toast.

HOT DEVILED EGGS TO SERVE WITH HAM

Cut tops from 8 hard-cooked eggs, remove yolks. Put yolks through sieve, adding 2 tablespoons melted butter, 2 tablespoons lemon juice, $\frac{1}{2}$ teaspoon salt, dash of pepper. Mix well. Re-fill egg whites which have been cut in points (use scissors). Slice bottoms so eggs will stand; heat in buttered dish 15 minutes (350 degree oven). Garnish with pimiento and ripe olives.

A NEW WAY TO DO EGGS

Separate and beat salted egg whites until stiff. For each serving pile a beaten white on a well buttered piece of toast. Drop an egg yolk in the centre and bake for 15 minutes in moderate (350 degree) oven. Serve with fried bacon slices, garnished with parsley.

SALMON CASSEROLE

1 pound can salmon, $\frac{1}{4}$ cup shortening, 1 teaspoon onion, finely chopped, $1\frac{1}{2}$ cups soft bread crumbs, 1 teaspoon lemon juice, 1 tablespoon parsley, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, salmon liquor, milk, $\frac{1}{2}$ teaspoon grated lemon rind, 1 egg slightly beaten. Remove bones and skin from salmon and separate into flakes. Melt shortening in frying pan. Add onion and cook until yellow. Add bread crumbs, salt and pepper and brown lightly. Put salmon liquor into cups and pour in enough milk to make 1 cup. Combine salmon, crumbs and liquid, add lemon juice, lemon rind, parsley and egg, and blend, being careful not to mash salmon. Pour into greased 8-inch casserole and bake in moderately hot oven 30 minutes.

SALMON CASSEROLE

1 large can red salmon, 1 can of peas. Take skin and bones from salmon, put in baking dish then put peas on top of salmon. Put enough raw potatoes on top to fill dish. Dot with butter, put pepper and salt on it. Put milk enough to just come to top of potatoes and bake.

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1 $\frac{2}{3}$ cups sifted pastry flour or 1 $\frac{1}{2}$ cups sifted all-purpose flour
2 $\frac{1}{4}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 $\frac{1}{3}$ cup sultana raisins
 $\frac{1}{4}$ cup Swift's JEWEL Shortening
 $\frac{1}{4}$ cup fine granulated sugar
2 eggs
2 $\frac{1}{3}$ cup milk
1 $\frac{1}{6}$ teaspoon almond extract
1 cup canned pitted cherries.

Measure flour; place in sifter with baking powder and salt. Add raisins and sift dry

ingredients through, thus coating raisins. Cream JEWEL slightly and gradually blend in sugar. Beat eggs until very thick and light and add, combining well. Add dry ingredients alternately with milk, combining after each addition. Add flavouring, cherries and raisins. Turn into Jewelled mould, to $\frac{2}{3}$ full; cover or tie down.

Steam 1 $\frac{1}{2}$ to 2 hours. Serve hot with lemon or brown sugar sauce—or sauce made from the cherry juice and sharpened with lemon juice. Serves 6 to 8 generously.

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Sunny Boy Breakfast Cereal

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For hot cereal breakfast for five persons—

Stir 1 cup Sunny Boy Cereal into 4 cups boiling water; add 1 teaspoon salt and cook for 20 minutes. Serve with cream and brown sugar.

Sunny Boy Meat Loaf

1½ lbs. grated beef
½ lb. grated pork
1 cup Sunny Boy
1 teaspoon salt (small)
Dash of pepper
2 eggs
1 small onion (chopped fine)

Method—Combine all the ingredients and mix well together. Bake in oven 1 hour. If desired a can of tomatoes (strained) can be poured over this after well browned.

Sunny Boy Cookies

1½ cups Sunny Boy Cereal
1½ cups Sunshine flour
1½ cups white sugar
½ cup shortening
½ teaspoon salt (small)
3 teaspoonfuls baking soda
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon

Method—Mix all dry ingredients well together, then add three quarters cup Rogers' Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

Sunny Boy Muffins

1 egg
½ cup sugar
2 teaspoonfuls lard
1 cup sour milk
1 teaspoon soda
½ teaspoon salt
1 cup Sunny Boy
1 cup Sunshine Flour

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

Sunny Boy Loaf

2-3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup Sunshine White Flour
1 cup Sunny Boy
1 teaspoon soda

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

Sunny Boy Health Pudding

1½ cups cooked Sunny Boy Cereal
2 eggs (beaten)
1-3 cup brown sugar
2 cups good milk
1 cup dates or raisins.

Mix all together and put into a greased pudding dish. Bake 25 minutes. Serve with cream and sugar.



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